

# Christmas Lunch Menu

## MAINS

### ROAST TURKEY

*Roast Northumberland turkey breast served with cranberries, chipolata sausages, stuffing and gravy*

### RIBEYE STEAK

*Grilled ribeye steak cooked to your liking with a grill garnish*

### SEABASS

*Seared seabass with lemon potatoes and a white wine butter sauce*

ALL OF THE ABOVE SERVED WITH A CHOICE OF SEASONAL  
VEGETABLES OR CHIPS

### RAVIOLI (V)

*Spinach and ricotta ravioli in a cream and tomato garlic sauce with cherry tomatoes*

### VEGETABLE RISOTTO (V)

*Roast Mediterranean vegetable risotto with basil and tomato sauce*

## DESSERTS

### CHRISTMAS PUDDING

*With brandy sauce*

### CHEESECAKE (V)

*With mixed berries and chantilly cream*

### SELECTION OF ICE CREAM (V)

OUR REGULAR MENU & CHILDREN'S MENU IS ALSO  
AVAILABLE THROUGHOUT DECEMBER.



# Christmas Evening Menu

## THREE COURSE DINNER

Adults £26.95      Children (Under 12) £13.95

## TWO COURSE DINNER

Adults £21.95      Children (Under 12) £10.95

FROM 1ST OF DECEMBER TIL 24TH DECEMBER  
PRE-ORDER PREFERRED

## STARTERS

### WINTER BROTH (V)

*A hearty soup of pulses, lentils and vegetables with toasted bread*

### SALMON & PRAWN

*Scottish smoked Salmon with Greenland Prawns and Marie Rose dip*

### WILD ROCKET AND FETA CHEESE (V)

*Wild Rocket with Feta cheese mixed peppers and Mandarin Oranges with a Honey dressing*

### MUSHROOM CROSTINI (V)

*Sautéed mushrooms with a tarragon cream sauce and garlic crostini*

### CALAMARI

*Deep fried calamari rings served with a garlic mayonnaise dip*

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AVAILABLE THROUGHOUT DECEMBER.





# Christmas Evening Menu

## MAINS

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### ROAST TURKEY

*Roast Northumberland turkey breast served with cranberries, chipolata sausages, stuffing and gravy*

### RIBEYE STEAK

*Grilled ribeye steak cooked to your liking with a grill garnish*

### SEARED SALMON

*Seared salmon fillet with spinach and prawn risotto*

ALL OF THE ABOVE SERVED WITH A CHOICE OF SEASONAL  
VEGETABLES OR CHIPS

### RISOTTO (V)

*Wild mushroom and garlic risotto in a cream and butter sauce with saffron*

### SEAFOOD LINGUINE

*Sautéed tiger prawns, mussels and squid with linguine pasta bound in chilli, garlic & roasted cherry tomato sauce*

## DESSERTS

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### CHRISTMAS PUDDING

*Rich Christmas Pudding served with a brandy sauce*

### STICKY TOFFEE PUDDING (V)

*Indulgent sticky toffee pudding served with a rich toffee sauce and vanilla ice cream*

### CHEESECAKE (V)

*With mixed berries and chantilly cream*

### SELECTION OF ICE CREAM (V)

WE CAN SUBSTITUTE ANY OF THE ABOVE MEAL ITEMS WITH  
CERTAIN DISHES FROM OUR USUAL MAIN MENU



# Rialto Night Fayre

THURSDAY 12th DECEMBER THREE COURSE DINNER £38.95



## STARTERS

### WINTER BROTH (V)

*A hearty soup of pulses, lentils and vegetables with toasted bread*

### SALMON & PRAWN

*Scottish smoked Salmon with Greenland Prawns and Marie Rose dip*

### MOZZARELLA IN PARMA HAM

*Buffalo mozzarella wrapped in Parma ham, oven baked with basil oil on a bed of salad*

### GARLIC MUSHROOMS (V)

*Sautéed mushrooms with garlic and spinach served with toasted bread*

### CALAMARI

*Deep fried calamari rings served with a garlic mayonnaise dip*



**PRE-ORDER ONLY! BOOK IN ADVANCE**

# Why not book your Christmas Party with us and take advantage of the Live Entertainment?

## MAINS

### ROAST TURKEY

*Roast Northumberland turkey breast served with cranberries, chipolata sausages, stuffing and gravy*

### RIBEYE STEAK

*Grilled ribeye steak cooked to your liking with a grill garnish*

### SEARED SALMON

*Seared salmon fillet with a spinach and prawn risotto*

**ALL OF THE ABOVE SERVED WITH A CHOICE OF  
SEASONAL VEGETABLES OR CHIPS**

### RISOTTO (V)

*Wild mushroom and garlic risotto in a cream and butter sauce with saffron*

### SEAFOOD LINGUINE

*Sautéed tiger prawns, mussels and squid with linguine pasta bound in chilli, garlic & roasted cherry tomato sauce*

## DESSERTS

### CHRISTMAS PUDDING

*Rich Christmas Pudding served with a brandy sauce*

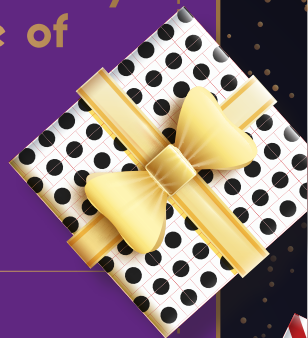
### STICKY TOFFEE PUDDING (V)

*Indulgent sticky toffee pudding served with a rich toffee sauce and vanilla ice cream*

### CHEESECAKE (V)

*With mixed berries and chantilly cream*

### SELECTION OF ICE CREAM (V)





# Christmas Day At Rialto

Pre-Order only

ADULTS £76.95    CHILDREN (Under 12) £30.00

*There will be a special toddlers menu for children under 5*

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PLEASE LET US KNOW HOW MANY CHILDREN UNDER 12  
WILL BE IN YOUR PARTY BECAUSE YOU NEVER KNOW...  
SANTA MAY JUST POP IN FOR A VISIT!

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## STARTERS

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### ROASTED PEPPERS AND TOMATO SOUP (V)

*Slow roasted peppers and tomato soup with basil croutons*

### SALMON AND PRAWN

*Scottish smoked Salmon with Greenland Prawns and Marie Rose dip*

### DUCK LIVER PATÉ

*Duck liver paté with caramelised red onion marmalade and toasted bread*

### MELONE TRICOLORE (V)

*A mix of three melons with a fruit coulis*

### TEMPURA KING PRAWNS

*Tempura battered king prawns with sweet chilli dipping sauce*

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PLEASE PRE-ORDER BY 23RD OF DECEMBER



# Christmas Day At Rialto

## MAINS

### ROAST TURKEY

*Roast Northumberland turkey breast served with cranberries, chipolata sausages, stuffing and gravy*

### PRIME NORTHUMBERLAND FILLET STEAK

*Prime fillet of steak with a peppercorn sauce topped with crispy spinach*

### FRESH HALIBUT FILLET

*Oven baked halibut on a bed of crab and prawn risotto.*

### ROASTED DUCK BREAST

*Gressingham duck breast with butter braised potatoes, fine beans, Madeira and orange sauce*

### FESTIVE NUT ROAST

*served with fresh vegetables and a free from meat gravy*

ALL OF THE ABOVE SERVED WITH A CHOICE OF SEASONAL  
VEGETABLES OR CHIPS

## DESSERTS

### CHRISTMAS PUDDING

*Rich Christmas Pudding served with a brandy sauce*

### SOUFFLE PISTACHIO (V)

*Light pistachio sponge with a centre of soft pistachio cream*

### MONO CIOCCOLATO E LAMPONI (GF+V)

*Chocolate mousse and raspberry gelée on cocoa crumble*

### LEMON CHEESECAKE/WHITE CHOCOLATE AND RASPBERRY (V)

*Zesty lemon Cheesecake topped with a tangy lemon glaze*

### FINE SELECTION OF INTERNATIONAL CHEESES (V)

*With fruit & biscuits*



# New Year's Eve At Rialto



RETURNING BY POPULAR DEMAND

to say Bye! to 2024 & Hi! to 2025

Everyone's Favourite

## MARK ALLEN

4 COURSE DINNER  
& FIREWORKS AT MIDNIGHT  
ADULTS £65.00  
CHILDREN (UNDER 12) £26.95

*£15 deposit required per person  
Must be pre-ordered  
before 28th December*

## STARTERS

### TEMPURA KING PRAWNS

*Tempura battered king prawns with sweet chilli dipping sauce*

### PORK MEDALLIONS

*Pan fried medallions of pork fillet on a spinach and rocket salad with apple coulis*

### SMOKED HADDOCK CHOWDER SOUP

*Smoked haddock chowder with sesame toast*

### PATÉ

*Venison terrine with cranberry crostini*

### SMOKED SALMON

*Scottish smoked salmon with dill and lemon creme fraiche*

### ANTIPASTO

*Cured Italian meats, roasted Mediterranean vegetables and seafood platter*

*There will be a children's menu available for under 12's. Please state how many children are in your party when booking. If you aren't joining us for New Year's Eve you can still join us at the bridge at Midnight for a live fireworks display to celebrate together - last year's was a fantastic turnout!*