

# Riverside News

September 2008



## THE TASTE OF DORSET RESTAURANT AWARD

We were all thrilled and surprised to be invited to the Dorset County Showground on the evening of September 3rd to attend The Taste of Dorset awards ceremony organised by the Blackmore Vale Magazine. We were the finalists in the best Restaurant Category, voted for by the readers and then judged. Because we were out of the Blackmore Vale area we did not expect to win and were astonished when the Riverside was declared the winner. The real winners were the Manager (Chilly) and his talented and hard working Chefs and other staff as well as the front of house team. This was the first time that the Riverside has ever won a formal award at a presentation ceremony since we began in 1963! However, the award that we cherish the most is the loyalty, support and friendship of the customers who support us in the good times and the bad.



Arthur & Janet Watson receiving the Blackmore Vale Media Taste of Dorset Restaurant Award from the Sponsors Humphries Kirk Solicitors [left Barry White & right Richard Cossey]

Naturally the economic situation has caused us problems. Customers have to think twice about the cost of fuel when they come for lunch from places as far away as Bath, Salisbury, Chichester and Exeter. The costs of our raw materials have shot up especially in the areas of dairy produce, fruit and vegetables and Energy. None the less, we have tried to limit price rises and in most cases have absorbed them. The staff have worked incredibly hard to limit employee costs and the owners and management all take their turn at the washing up! We are optimistic that we can continue to provide good food, good wine and a good ambience at reasonable cost to our customers.

We obtain 90% of our supplies from local sources and are grateful to have such fine producers as Washingpool Farm (Fruit & Veg), CT Samways, Portland Shellfish & Buster Brown (Seafoods), Pete Newton - Boat Gillian S (Crabs & Lobsters), Zara's Nan (garden produce), Evershot Bakery, R.M. Vickery (Eggs), Barford Farm (Ice Cream), Hangers Dairy, West Country Fine Foods and Longmans for Cheese and dairy products

## MEAL VOUCHER WINNER

The winners of the £50.00 meal voucher for Internet Newsletter customers were Richard & Vanessa Sharland from Honiton.



Pete Newton from West Bay with two lobsters for us



## PLANNING A SPECIAL OCCASION?



We seem to have become much in demand for special occasions of all sorts... from birthday and anniversary celebrations to business meetings and reunions of old friends and sea dogs!. The Riverside is very flexible and tables can be configured in any way to suit customer requirements. Our Lounge area is much in demand for parties of up to 30. Prices will vary according to the choice of Wine and Food. Please telephone Chilly (01308 422011) to discuss your event. If you leave an answer phone message, we will call you back, even in the Winter Break.

## LOOKING FOR SOMETHING DIFFERENT TO GIVE AS A GIFT?

Please don't forget that we can supply Gift Vouchers of any denomination and accept credit card payment over the phone.

## PLANS FOR THE REST OF 2008

We will be opening as follows:

### LUNCH

Every day except Mondays

### DINNER

September: Tuesday to Saturday

October: Tuesday/Wednesday &

Friday/Saturday

Also open Thursday 23rd

November: Friday & Saturday only

### AUTUMN SPECIALS

#### LUNCH

Dish of the day

(main course): £11.75

Two Courses: £16.50

Three Courses: £21.00

#### DINNER (not Friday or Saturday)

Three courses with a glass of wine or a bottle for table of four: £30.00 per person (Two choices for each course including a non seafood option)

#### November

##### Friday Night themed Dinners

Three courses including canapés and a sparkling Kir: £35.25 per person

#### November 7th

Mediterranean (with an optional tutored tasting of a glass of wine with each course £9.00 supplement)

#### November 14th

South East Asia

#### November 21st

Local Shellfish including Lobster Bisque

Bookings are being taken now ... call us on 01308 422011 to reserve your table or find out more

The Riverside will close for the Winter Break from December 1st 2008 and will re-open on Friday Feb 13th 2009



The Partners, Management and Staff would like to take this opportunity to thank you for your custom and to send all our best wishes to you for a good end to 2008 and a more optimistic future in 2009. It is hoped that the same staff will be in place to welcome you and to provide the finest of seafood based menus that are available.

We look forward to seeing you again soon.

## RECENT REVIEWS

### GOOD FOOD GUIDE 2009

..its ongoing success is down to a simple philosophy: take the freshest local fish and don't fiddle around with it. The menu starts as it means to go on: classics like Devon rock oysters or West Country fresh mussels' marinère are typical of the unfussy style. Fish main courses come with simple embellishments - spinach and sorrel sauce with brill, for example. ... The popular home-made puddings might include mocha crème brûlée with chocolate cookies. A nicely-annotated wine list opens at £12.50 a bottle...

### AA 09

The emphasis is based around fresh fish and shellfish - mostly from local waters - alongside an intelligent, simply-cooked approach. There is shellfish [when available of course] such as crab salad [whole or dressed], or local lobster served in a number of ways. The daily specials are worth checking out, such as fillets of sea bass with slow-roasted belly of pork

It is always pleasing to get good press reviews but it is really the views of you, our diners, that we really appreciate... and one of the main reason we enjoyed receiving The Taste of Dorset Restaurant Award 2008 so much ....

Here are just a few comments received in September from our guest book..

"What a wonderful meal, thank you very much. The restaurant and staff are fabulous".

"An excellent experience. Thank you"

"Outstanding. Thank you so much. Puddings heavenly!"

"Really great food. A wonderful experience. Thank you"

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## GRILLED FILLETS OF DOVER SOLE WITH A SHELLFISH BEURRE BLANC

Serves 4  
Ready in 10 minutes

3 Dover Soles [1-11/4lb], filleted - giving 3 fillets per person  
4 plum tomatoes, deseeded & diced  
2 medium shallots, finely diced  
1 glass white wine  
300ml double cream  
50g butter, diced  
1 bunch chives, finely sliced  
Selection of cooked shellfish [mussels, prawns, lobster, langoustines, etc]  
Sea salt & pepper  
Olive oil for cooking



### Method

For the sauce, add a little butter to a pan and fry the shallots, add the white wine and reduce by half. Add the cream and simmer to thicken.

Meanwhile, place the Dover Sole fillets on a non-stick tray and season with sea salt and pepper, drizzle with a little olive oil, add a knob of butter then grill for approx 1 1/2-2 minutes on each side, according to the thickness of the fish.

To finish the sauce add the diced tomatoes, chives cubed butter, chosen shellfish selection, and season to taste.

To serve, arrange the Dover Sole fillets onto warm plates, spoon over the fish and divide the shellfish between each dish.

Serve immediately, accompanied with green seasonal vegetables and new potatoes.

RECIPE from Head Chef published in the October issue of Dorset LifeMagazine



George Marsh, Head Chef

# The Riverside Restaurant

WEST BAY

'Simply Superb Seafood'