

Riverside News

Autumn/Winter 2008



AUTUMN/WINTER 2008

Autumn always brings the publications of the following year's Hotel and Restaurant Guide Books. Unfortunately we are required to give information with regard to prices at least a year ahead and, in this quickly changing world, it is almost impossible to do this with any accuracy. The customer led guides, Hardens and The Good Food Guide have been very complimentary to us in their 2009 editions and Hardens have given us the highest possible rating.

Some other Guide Books rely on fleeting visits by an inspector who is always short of time and makes judgement on appearances rather than substance. Another trend is the growth of internet websites where consumers are invited to pen their own critique. This can lead to the publication of severely destructive pieces that could easily be produced by rivals or someone with a grudge rather than a balanced objective piece. Then, of course, owners get their friends to send in glowing tributes and the whole process becomes meaningless.

The economic downturn has not left the Riverside untouched as many of our customers drive a distance to get here and the cost of fuel, decrease of share and pension income and general uncertainty have caused a reduction in the frequency of visits. But we are encouraged by the level of support in these difficult times and many customers are still coming for their special occasions and our great value mid week lunches. Our award of 'Restaurant of the Year' by the Taste of Dorset organisation has helped to bring new customers to our door and to remind old customers that we are still here! We would like to thank so many loyal people who keep coming to West Bay and send the very best wishes of the Management and Staff to them all for the Festive Season ahead. Perhaps the anticipated tax cut will make things a little easier for the time being!?



SEAFOOD PLATTER TO TAKE AWAY

From February 2009, we are thinking of providing a range of top quality Seafood Platters to take away including lobster, crab, langoustines, oysters, prawns, etc. The price range will be dependant upon content and they will need to be pre-ordered. Please let us know if you are interested. [NO VAT FOR TAKE AWAYS!]



PRIVATE PARTIES & SPECIAL EVENTS

The Riverside is available for weddings and parties. We can cater for more than 100 buffet style and we can seat up to 80 guests. For larger numbers, or for dancing, a marquee can be added on to the river frontage. The lounge and dining area extension is ideal for private parties of up to 30 people.

If you are planning a special occasion in 2009 we would love to be considered, please do give us a call to discuss the options available.

OPENING TIMES

Our last day for 2008 is Sunday November 30th.

We re-open on Friday February 13th 2009 in time for St Valentine's Day.

LUNCH

Daily 12.00 pm until 2.30 pm from Tuesday until Sunday

DINNER

6.30 pm to 9.00 pm Tuesday to Saturday

During our shutdown we will be taking reservations ... please phone 01308 422011 and leave a message on our answering machine, which we will be checking daily, we will call you back to confirm details.

GIFT TOKENS

In case you are stuck for a Christmas present idea, we are happy to provide Riverside Gift Tokens to any value and will accept credit card payment over the phone. Please give us a call or leave a message on the answer phone, we will ring you back to make the transaction.



WE WISH ALL OUR CUSTOMERS A VERY HAPPY CHRISTMAS AND PEACEFUL NEW YEAR

WITH BEST WISHES FROM

The Partners (Arthur & Janet), The Manager (Neil) and all the Staff



RECENT REVIEWS

We have had some great reviews in national magazines.. a recent example is Harpers Bazaar's who put us in their 2009 Top 250 UK restaurants.

"Many connoisseurs call this 45-year-old West Bay stalwart the south coast's finest fish restaurant, on account of the sheer quality of its supplies and the simple verve with which they are prepared. It's weird to think that in the 1960's when it opened, there was little demand for local seafood. Now it's overrun with devotees who enjoy the no-frills blue and white décor and bare-board informality."

Sophie Dening, Restaurants Editor
Harpers Bazaar December 2008

As always we really appreciate the comments we get from you our diners.. here are a few recent ones taken from our guest book ...

"Very good food and amazing service"

"Delicious food ... friendly atmosphere"

"Superb food, great ambience and friendly service. We loved it!"

"Great location, delicious food and super service. Many thanks"

"A great experience gastronomically and visually!"

Riverside News
AUTUMN/WINTER 2008



RIVERSIDE CHRISTMAS COCKTAIL...CHEERS!!

To get you in the Seasonal mood ... Joe Taylor [Riverside's Wine Waiter] has devised a 'Christmas Cheer' Cocktail

3/4 oz dark rum
3/4 oz Bombay gin
3/4 oz dry red wine
1.5 oz orange juice
a dash of fresh lime juice

Shaken with crushed ice and served in a wine glass, garnished with an orange spiral and cinnamon...and Enjoy!!



Joe Taylor, Wine Waiter



The Riverside Restaurant
WEST BAY
'Simply Superb Seafood'

PS

The lovely house Couly Bas in SW France near Lauzerte still has some vacant dates in 2009. Sleeps 10, heated swimming pool, rural setting. Please visit www.coulybas.com for more details or phone 01308 897368 if you are interested in renting it.

