

Riverside

News

Autumn 2009



We started the year with all the fears that this recession has caused and were well prepared to see a downturn in the business. Thanks to all the support that our great customers have given us, this has not happened and 2009 has stayed level with the previous year. We have noticed a very big rise in the number of Dorset based customers and it is particularly satisfying to be able to serve the local community on their special days out or for a spontaneous lunch or dinner. We were very pleased to have won the 2008 award for the best restaurant in the Taste of Dorset Awards and to be named runner up for 2009. We have recently heard that we have won a Gold Award in the Taste of the West restaurant category, and will now be representing Dorset in the South West final.



ABOUT SUE TURNER

It all began in the eighties when Sue's daughter Tracey came to work at the Riverside during her school holidays. Sue was doing other work driving around the West Country looking after various accounts that she was responsible for. She sort of drifted into the Riverside, working part time and gradually increasing her presence. Almost imperceptibly over the years, she became the Restaurant's Front of House Manager. But this only tells a fraction of the story because the role that she fulfils goes far beyond the title of her job. For twenty years or more she has greeted customers with the warmest of welcomes, and she has got to know hundreds of individual preferences from customers who return time and again. She is a family person and makes people with young families feel entirely at ease, [some customers who came as babies now bring their own youngsters to be initiated early into the delights of seafood]. She is knowledgeable about the menu on offer and the wine list; she knows how to control the speed of order taking so that the kitchen does not get overwhelmed and she knows what variation of orders the chefs can cope with. There is also a strength that avoids confrontation. On the rare occasions when situations occur, they are softened by understanding and politeness and an unfailing sense of humour.

The most important thing of all is that Sue loves her job and the people she works with. All the Front of House team take their lead from her putting service to the customer as their number one priority. The smiling greeting and a joke or two is followed by an instinct to discover if there is a special occasion to be celebrated or it is simply a meal out with family and friends.

Quietly, Sue has struck up real friendships with many customers and visits their homes for meals or tea, as time allows. Her legendary winter holidays, when the Riverside is closed, take her to Mauritius, Australia, New Zealand and the Far East, and they are always improved by an address book of customer's invitations to visit. Sue is so much more than a Restaurant Manager, she is an absolute gem and loved by all. We are so lucky to have her!



ADVANCED NOTICE

SPRING COMPETITION 2010, PRIZE £200 VOUCHER FOR A RIVERSIDE MEAL

Please write a 1000 word story about a very memorable meal. This could be a magical evening at El Bulli at Montjoi or a disastrous barbecue when everything got burnt and the only alternative available was beans on toast! We are looking for a good story with a sense of humour rather than great literary style although that can help!

Think about it and full details will be in our Spring Newsletter.



KEITH FLOYD

We were all deeply saddened to hear about the death of Keith Floyd. We had been able to welcome him and some friends a few days before and he was full of good humour. Keith had been a regular visitor over the years and through his friendship with David and Celia Martin he became very fond of Bridport and a great supporter of the late John Mander and Tim Quirke at the George! The restaurant business in the West of England owes a great deal to Keith and his brilliant director, David Pritchard. They pioneered the simple, enjoyable and sometimes riotous attitude to cooking which became a feature of some restaurants in the area. Fresh, tasty, satisfying and relaxed. All the chef based TV programmes that have followed, have never had the sheer verve and style of Keith. We shall miss him, and will always raise a glass or two in his memory.

OPENING HOURS

We are now open for lunch Tuesday through to Sunday and open in the evenings in October on Tuesday, Wednesday, Friday and Saturday and in November on Friday and Saturday only.

NOVEMBER SPECIAL DINING EVENTS

Back by special demand is our November themed three-course meal evenings, as follows.

- Friday November 6th - Russian
- Friday November 13th - Shellfish
- Friday November 20th - South East Asian

The cost for the three courses will be £34.50 and will include a complimentary drink.

For more information and to book call: 01308 422011

We will be closing for the winter at lunchtime on Sunday November 29th and will be reopening on Saturday 13th February 2010.

We wish everyone the compliments of the Season.

A selection of customer's comments taken from this year's guest book:

"Been coming 18 years now and still as sublime as ever!"

"Perfect meal, perfect service, thank you"
- diner from Australia

"Lovely atmosphere, fab fish"

"An excellent Sea Bass"
- diner from Sweden

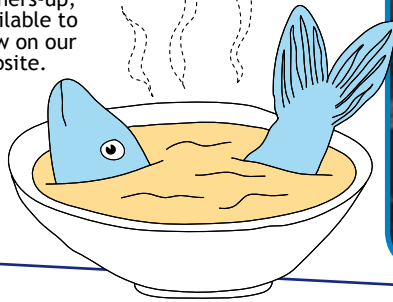
"Fish platter was amazing"

"Wish every 'wonderful' restaurant had food as amazing as this!"

"Consistently excellent for 25 years (so far)"
- diner from Germany

MELPLASH FISH SOUP COMPETITION

At the annual Melplash Agricultural Society Show this year, held on 27th August, we sponsored a Fish Soup Competition in their new By-the-Sea Marquee. The response was excellent, and we were faced with some interesting interpretations to judge. The winner was Richard Batten who produced a Hungarian variant. He won a £100 voucher to dine at the restaurant. He has since been in and shown us how to prepare his winning soup and it is now available on our menu from time to time. The recipe is also, along with the runners-up, available to view on our website.



Richard Batten at work

AUTUMN RECIPE

from George Marsh Head Chef

Pan Fried Fillet of Sea Bass with Saute Pak Choi and an Oriental Sauce
(Serves 6) Takes just 10 mins to cook + prep time

Ingredients

3/5 Sea bass fillets [200g/8oz per person]
Olive oil/butter for cooking
Salt & pepper for seasoning

6 x Pak choi blanched until cooked and chilled in ice water

For the oriental sauce:

1 x Red chilli, finely chopped
3 x Spring onions, sliced finely
2 x Garlic cloves, finely chopped
3 x tbsp Fresh coriander, finely chopped
2 x Limes [juiced]
1 x tbsp Hoisin sauce
2 x tsp Oyster sauce
8 x tbsp Water
1 x Stick of lemongrass, finely sliced
1/2 tbsp Fresh ginger, finely chopped

Method

1. First make the sauce by mixing all the ingredients in a bowl
2. Season the sea bass
3. Heat the olive oil/butter in a large frying pan, add the sea bass, skin side down, and cook over a moderate heat for about three minutes or until golden brown. Turn over and cook for another minute or two.
4. Add a little oil to a pan and heat the Pak choi
5. Warm the sauce in a small saucepan

To present: Arrange the pak choi on a warm plate, top with the sea bass and pour the sauce around.



George Marsh Head Chef

PLANNING A SPECIAL OCCASION?

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 food and wine you select. We will design the menu with you to suit the occasion and your budget. Please telephone Chilly (01308 422011) to discuss your event. If you leave a (answer phone) message, we will call you back, even in the Winter Break.

LOOKING FOR SOMETHING DIFFERENT TO GIVE AS A GIFT?

We can supply Gift Vouchers of any denomination and will accept credit card payment over the phone.

