



M E R R Y

*Christmas*

..... *and* .....

H A P P Y N E W Y E A R



Riwaz

## NEW YEARS EVE MENU £75

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### WELCOME COCKTAIL

#### VEGETABLE MOMO

Crispy fried vegetable dumplings, roasted tomato and spice garlic chutney

*Atul Kochhar, Sparkling Wine, Italy*

#### SCOTTISH SCALLOP

Pan seared scallop, textures of parsnip

*Mango Wine- Rhythm Winery, India*

#### FISH TIKKA

Garlic chutney marinated tandoori halibut, pineapple salsa

*Gruner Veltriner, Voms Haus, Pfaffi, Austria*

#### DUCK

Pan seared spiced duck breast, potato and cauliflower masala, sauce

*Fleurie Jules Du Souzy, Beaujolais, France*

#### RHUBARB GRANITA

#### LAMB CHOP

Charred lamb chop, spinach, turnip and baby corn masala, sauce

*Cote Du Rhone, Terra Maison Sinnae, Rhone Valley, France*

#### CHOCOLATE AND ORANGE MOUSSE

Seasonal berries

*Royal Tokaji, Late Harvest, Hungary*

Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.



Riwaz

## NYE VEGETARIAN MENU £75

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### WELCOME COCKTAIL

#### VEGETABLE MOMO

Crispy fried vegetable dumplings, roasted tomato and spice garlic chutney  
*Atul Kochhar, Sparkling Wine, Italy*

#### TRUFFLE MUSHROOM

Truffle scented tandoori wild mushrooms  
*Fleurie Jules Du Souzy, Beaujolais, France*

#### TANDOORI GOBHI

Harissa marinated tandoori cauliflower, coconut pachadi  
*Gruner Veltriner, Voms Haus, Pfaffi, Austria*

#### PANEER AND SCAMORZA FRITTER

Cottage cheese stuffed with scamorza, mint chutney  
*Olive Grove Chardonnay, d' Arenberg, Australia*

#### RHUBARB GRANITA

#### COURGETTE

Oven roasted stuffed courgette, creamy makhani sauce  
*Albarino Alba Martin Rias Baixas, Spain*

#### CHOCOLATE AND ORANGE MOUSSE

Seasonal berries  
*Royal Tokaji, Late Harvest, Hungary*

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## NYE VEGAN MENU £75

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### WELCOME COCKTAIL

#### VEGETABLE MOMO

Crispy fried vegetable dumplings, roasted tomato and spice garlic chutney

*Atul Kochhar, Sparkling Wine, Italy*

#### TRUFFLE MUSHROOM

Truffle scented tandoori wild mushrooms

*Fleurie Jules Du Souzy, Beaujolais, France*

#### TANDOORI GOBHI

Harissa marinated cauliflower, coconut pachadi

*Gruner Veltriner, Voms Haus, Pfaffi, Austria*

#### TOFU AND VEGAN CHEESE FRITTER

Tofu stuffed with cheese, mint chutney

*Olive Grove Chardonnay, d' Arenberg, Australia*

#### RHUBARB GRANITA

#### COURGETTE

Oven roasted stuffed courgette, creamy makhani sauce

*Albarino Alba Martin Rias Baixas, Spain*

#### STICKY TOFFEE PUDDING

Seasonal berries

*Royal Tokaji, Late Harvest, Hungary*

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## NYE PESCATARIAN MENU £75

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### WELCOME COCKTAIL

#### SCOTTISH SCALLOP

Pan seared scallop, textures of parsnip  
*Mango Wine- Rhythm Winery, India*

#### VEGETABLE MOMO

Crispy fried vegetable dumplings, roasted tomato and spice garlic chutney  
*Atul Kochhar, Sparkling Wine, Italy*

#### FISH TIKKA

Garlic chutney marinated tandoori halibut, pineapple salsa  
*Gruner Veltriner, Voms Haus, Pfaffi, Austria*

#### KING PRAWN

Basil marinated king prawn, potato and cauliflower sauce  
*Olive Grove Chardonnay, d'Arenberg, Australia*

#### RHUBARB GRANITA

#### PAN FRIED FISH

Marinated john dory, spinach and baby corn masala, moilee sauce  
*Albarino Alba Martin Rias Baixas, Spain*

#### CHOCOLATE AND ORANGE MOUSSE

Seasonal berries  
*Royal Tokaji, Late Harvest, Hungary*

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