



Riwaz
BY ATUL KOCHHAR

FESTIVE BROCHURE 2025

FESTIVE LUNCH MENU



2 courses - £21

3 courses - £25

Starters (Choose one)



Chilli Garlic Prawns (S, SF) (Supplement £7)

Crispy prawns tossed with peppers & chili garlic sauce

Karara Aloo Chaat (D)

Warm Potato salad with sweet yoghurt and tamarind

Turkey Tikka (D)

Clay oven-cooked turkey breast with cranberry chutney

Lamb Seekh (D)

Minced lamb kebabs with bell peppers and onion shavings

Amritsari Fish (F)

Fried Tilapia fingers with mint chutney



Main Course (Choose One)

Lamb Rogan Josh (Supplement £8)

Traditional Lamb curry served with saffron rice

Chicken Biryani (D) (Supplement £8)

Basmati rice layered over succulent chicken, with the aroma of spices, herbs, and caramelized onion

Zafrani Murg (D, N)

Chicken Supreme with saffron-flavoured korma sauce and hispi Cabbage

Meen Moilee (D, M)

Salmon with coconut and mustard curry

Paneer Malai Kofta (D, N)

Cottage cheese dumplings with tomato fondue and almonds

(All mains served with black dal, pulao rice)



Desserts (Choose One)

Christmas Pudding (D, G)

Served with hot brandy sauce and strawberries

Gajar Halva (D, N, G)

Carrot pudding with Pistachio cream

Duo of Kulfi (D, N)

Pista and Mango Kulfi with Chia Seeds, Raspberry Coulis



FESTIVE DINNER MENU

£39.50 Per Person

Add a carafe of wine 500ml £18

Available Tuesday to Sunday (Friday and Saturday- 17:30)

Starters (Choose One)



Chilli Garlic Prawns (S, SF)

Crispy prawns tossed with peppers & chili garlic sauce

Machhi Masala fry

Fried Tilapia fingers with mint chutney, onions salad

Turkey Tikka (D)

Grilled turkey skewers with cranberry chutney

Duo of Chicken (D)

Punjabi Chicken Tikka and Malai Chicken Tikka, Onion Salad, Mint Chutney

Aloo Chaat (D)

Fried Potato Cake, Chickpea curry & sweet yoghurt and tamarind



Main Course (Choose One)

Lamb Bhuna Gosht (Supplement £8)

Classic Lamb Masala served with saffron rice

Chicken Biryani (D) (Supplement £8)

Basmati rice layered over succulent chicken, aroma of spices, herbs and caramelised onion

Zafrani Murg (D, N)

Chicken Supreme with saffron-flavoured korma sauce and hispi Cabbage

Meen Moilee (D, M)

Salmon with coconut and mustard curry

Paneer Malai Kofta (D, N)

Cottage cheese dumplings with tomato fondue and almonds

(All mains served with black dal, pulao rice)



Desserts (Choose one)

Christmas Pudding (D, G)

Served with hot brandy sauce and strawberries

Gajar Halwa (D, N, G)

Carrot pudding with Pistachio cream

Duo of Kulfi (D, N)

Pista and Mango Kulfi with Chia Seeds, Raspberry Coulis





CHRISTMAS DAY MENU

3 courses £75

Welcome Festive Cocktail

Starters (Choose One)

Tiger Tandoori Prawns (SF, D)

Herbs marinated grilled Jumbo prawns, citrus gel & sprouts salad

Zafrani Malai Tikka (D)

Saffron-flavoured chicken with onion shavings and mint chutney

Lamb Resha Kebab (D, G)

Pulled Lamb croquettes, mint Mayo & leafy salad

Tandoori Broccoli (D)

Creamy tandoori broccoli with caper raita and cranberry relish

Paneer & Pepper Tikka (D)

Stuffed sweet peppers and cottage cheese skewers

Main Courses (Choose One)

Roast Turkey (D, G)

Turkey bacon wrapped roulade with thyme stuffing, roasted vegetables & cranberry sauce

Nalli Roganjosh (D, G)

Lamb Shank Roganjosh, Dum Aloo Masala, and lamb sauce

Mean Malabari (D)

Grilled halibut, asparagus porial, and Malabari sauce

Venison Kofta (D)

Venison meatballs cooked in a rich tomato and aromatic spice sauce

Tomato and Goat cheese (N, D)

Goat cheese & Tomato dumplings with saffron sauce

(All mains served with black dal, pulao rice, and butter naan)

Desserts (Choose One)

Christmas Pudding (D, G)

Served with hot brandy sauce

Chocolate & Raspberry Pate (G, D)

Chocolate mousse, fresh berries, and chocolate Sauce

GLASS OF MULLED WINE | COFFEE WITH MINCE PIES





BOXING DAY BRUNCH MENU

£35 PER PERSON

Sharing Starters- Enjoy All



Atul Fried Chicken (g, d)

Fried chicken with a golden crust elevated with Indian spices

Crispy Mushroom (g, d)

Gunpowder spice mix crumbed fried mushrooms

Onion and Leek Bhaji

Onion & leek fritters

Paneer Tikka (d)

Grilled paneer with carom seeds and garlic-flavoured marinade

Corn Ribs

Chargrilled corn ribs tossed in spiced butter, finished with chaat masala

Lamb Seekh Roll (g, d)

Tender lamb seekh seasoned and rolled with aromatic accompaniments

Pulled Lamb w/ Paratha (d, egg)

Spiced lamb pulled and wrapped in a flaky paratha with herb chutney

Amritsari Fish (d)

Crispy tilapia with paprika aioli and green salad



Main Course (Choose One)

Chicken/Veg Pulao (d)

Butter Chicken (d)

Tandoori chicken tikka simmered in tomato and fenugreek sauce

Lamb Rogan Josh

Lamb curry with onions, tomato, and Kashmiri spice blend

Paneer Tikka Masala (d)

Cottage cheese cooked with onions, tomatoes in a spicy and aromatic gravy

(All mains served with black dal, pulao rice)

Bread basket £8.95 (Choose any two)

Naan butter | plain | cheese | Peshawari | paratha

Mushroom & Cheese Naan Or Keema Naan -£7.95



Desserts (Choose One)

Brownie (g)

Dark chocolate brownie with vegan ice cream

Gulab Jamun (g, d)

Soft Golden dumplings soaked in fragrant rose and cardamom syrup

Gajar Halwa (d)

Slow-cooked grated carrots, simmered in milk and aromatic spices



New Year's Eve

M E N U

NEW YEAR'S EVE

£85 PP (6:00-10PM)

EARLY BIRD

£65 (5 PM - 6.00 PM)





NEW YEAR'S EVE MENU £85 PP (6:00-10PM) EARLY BIRD MENU £65 (5 PM - 6.00 PM)

WELCOME SNACKS

Chef's choice

Starters (Choose One)

Crab and langoustine fritters (D, SF, G)

Crumbed crab and langoustine fritters, Pepper mayo, charred corn Relish

Salmon (D)

Grilled salmon, orange and honey drizzle, green pea fondue

Lamb Chops (d)

Tandoori lamb chops, mint mayo, and kachumber salad

Zaituni Murg tikka (D)

Chicken supreme, olive tapenade, and mint sauce

Subz aur Soya Seekh (D)

Minced soya and vegetable seek kebab

Golgappa Sweet Potato Chaat (d, g)

Wheat bubble, sweet potato, yoghurt, mint chutney

Mains (Choose One)

Chicken Korma (D)

Chicken supreme, coriander potato, mushroom medley, Korma sauce

Lamb Boti (D)

lamb rump, Skillet Sweet potato, lamb au jus

Goan Prawn (D, SF)

Jumbo prawns, masala potato mash, Goan coconut sauce

Halibut (D, F)

Grilled Halibut, Moiley Sauce, asparagus, and corn thoran

Kebab Platter (D, SF, F)

Lamb seek, chicken tikka, salmon, prawns & roasted veg

Subz Kadai Kofta (D)

Stir Fry of Exotic Vegetables in Kadai Sauce & Cottage Cheese Dumpling

Beef Rib Eye (d) (Supplement £8) applies only for Early Bird dining

Rib eye, curried mashed potato, mushroom medley, beef au jus

Lobster Tail (d) (Supplement £8) applies only for Early Bird dining

Lobster Tail, mustard potato, malai sauce, tender broccoli

Aubergine Steak (d, n)

Aubergine, morels, asparagus, and salan gravy

(All mains served with black dal, Makai Palak, Bombay Aloo, pulao rice, and butter naan)

Desserts (Choose one)

Chocolate molten Cake (G, D, E)

Rich chocolate cake with molten center, vanilla ice cream

Chai Latte cheesecake (D, E)

Tea-inspired spices flavored cheesecake and caramel sauce