



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 & chilli 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 & chilli garlic sauce

**Machhi Masala fry**

Fried Tilapia fingers with mint chutney, onion 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

**12-5pm**  
**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)

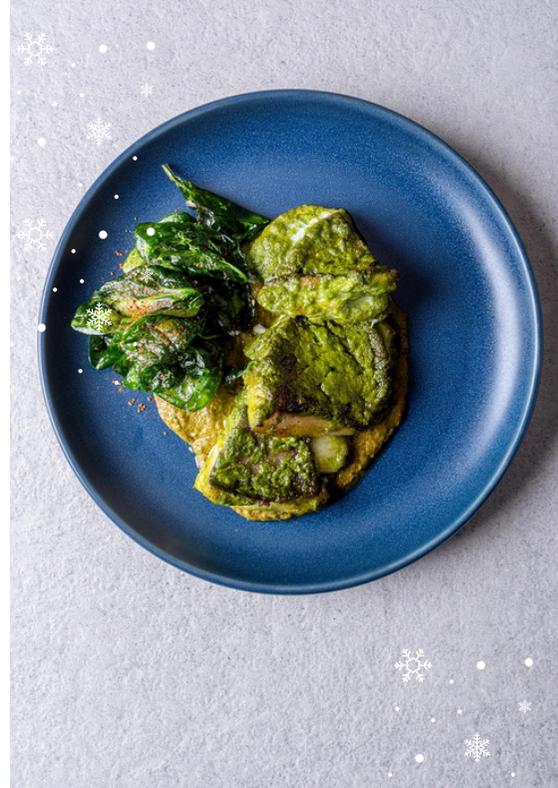
**Christmas Pudding (D, G)**

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

12-7:30pm

£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, Moilee 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