

# Riverhouse

RESTAURANT

## NEW YEARS EVE 2024

### SIP & NIBBLE

Celebration cocktail & canapés

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### BREAD

Bierbrood, whipped butter  
Wessex Mill flour, Gilt & Flint IPA, Brue Valley organic butter

### AMUSE BOUCHE

Wild mushroom velouté, truffle crème

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### DEVON CRAB RAVIOLI

scallop roe & champagne bisque

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### MAPLE VANILLA GLAZED QUAIL

chicory, chestnut, sherry vinaigrette

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### VENISON

sweet potato terrine, spiced blackberry, mulled wine jus

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### CHOCOLATE

Manjari delice, cacao sorbet, Kentish cobnut praline

OR

### CHEESE

Tunworth, Wimbledon Rooftop Farm honey  
(optional extra course + £10)

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### PETIT FOUR

White chocolate champagne truffle

*A discretionary 13.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.*

*We want to offer you the best possible service so please let us know of any dietary requirements you may have upon booking.*