

# Riverhouse

RESTAURANT

## NEW YEARS EVE 2025

### SIP & NIBBLE

Celebration cocktail & canapé

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### BREAD

Bierbrood, whipped butter

### AMUSE BOUCHE

pumpkin velouté, truffle crème

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### LYME BAY HAND-DIVED SCALLOP MOUSSE

seaweed & champagne emulsion

OR

### BAKED CELERIAC VE

pickled celery, coconut raita, smoked coconut butter

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### SMOKY VENISON TARTARE

pickled wild mushrooms, seared bone marrow

OR

### ROOFTOP FARM MUSHROOM TARTARE VE

fermented cashew, mushroom ketchup

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### DUCK

beetroot terrine, black forest jus, winter greens

OR

### MISO & MAPLE GLAZED TEMPEH VE

charred cauliflower, sprouts & kimchi

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### MILLE FEUILLE VE

Caramel cashew crème, Xoco 100% dark chocolate ganache

OR

### CHEESE

Truffled Baron Bigod, salted honeycomb, fruit crackers

**(optional extra course + £10)**

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### PETIT FOUR

Chocolate champagne truffle

**£195pp | 5 courses**

N - nuts / V - vegetarian / VE - vegan

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.*

*A discretionary optional service charge of 13.5% will be added to your bill*