



RIVAJ
of INDIA

Merry Christmas and a happy New Year



Fine Dining Restaurant - Champagne & Cocktail Bars - Private Dining Rooms - Party Rooms

Get ready for the Christmas of a lifetime

WELCOME TO RIVAJ OF INDIA

As we do every year, we will be celebrating an outstanding Christmas in 2023 and as always we welcome you to join us.

With our great attention to detail and untouchable service, the management and staff at Rivaj of India guarantee your Christmas with us will be a Christmas to remember.

If you require a more individualised occasion, please chat with our events coordinator who will be happy to discuss your requirements. Simply leave all the planning to us.

From us all at Rivaj of India, have a very Merry Christmas and a fantastic 2024.



Merry
CHRISTMAS

Christmas Day



Authentic RIVAJ INDIAN

Starters

Vegetable Platter

Onion Bhaji, Samosa, Aloo Pakora, Garlic Mushrooms...

OR

Tandoori Platter

Sheek Kabab, Lamb Shashlik, Chicken Tikka, Fish Pakora

Main Course

Choose from our Classic Dishes, Authentic Dishes, Tandoori or Massala Dishes and a Sundry for each diner from our Festive Menu.

Dessert

Pudding / Ice Cream / Liqueur

Adults
£49.50

Children (under 9)
£27.50

12:00pm

Adults - **£34.65***

Kids - **£19.25***

30% OFF

2pm & 4pm

Adults - **£39.60***

Kids - **£22.00***

20% OFF

Book before 30th November for 30% discount for 12pm and 20% discount for 2pm and 4pm setting. Full payment is required by 30th November.



BOXING DAY BANQUET

1:30pm - 4:30pm

10 COURSE LAVISH BANQUET

Onion Bhaji
Sheek Kabab
Prawn Puri
Hoppers
Murghi Bhaji
Chicken Garlic
Meat Tikka Balti
Chicken Tikka Masala
South Indian Murghi Balti
Pilau Rice & Naan

OPENING TIMES
1:30pm - 9:30pm
A La Carte Menu served
from 1:30pm - 9:30pm

Adults **£12.95^{pp}** Children **£8.95^{pp}**

Our main menu is available throughout the day and evening



NEW YEARS DAY BANQUET



12 COURSE BANQUET

Poppadum & Chutney
Onion Bhaji
Sheek Kabab
Prawn Puri
Hoppers
Murghi Bhaji
Chicken Garlic
Meat Tikka Balti
Chicken Tikka Masala
South Indian Murghi Balti
Meat Naga
Pilau Rice & Naan

**A La Carte Menu served
from 2:00pm - 9:30pm**

Our main menu is available throughout the day and evening



£19.95 per person
Served with a glass of bubbly
and fresh selected fruits

Minimum 2 people.

Served between:
2:00pm - 6:00pm

Opening times:
2:00pm - 9:30pm

New Years Eve



2024 is guaranteed to start with a bang as we bring you Wigan's finest dining celebration of the year.

Enjoy our all inclusive bar and our fabulous New Years Eve Banquet, offering a range of dishes from our hugely popular A La Carte Menu.

The Banquet will be accompanied by our floor filling Resident DJ, playing all the party classics. The drinks will be flowing through the night and spirits will be high as we build to the all important midnight finale.

So, if you want to join us with your family and friends, and see in the New Year in style, then Rivaj of India is the place to be.

All Inclusive

8:15pm - 9:15pm

Organiser will allocate the time to arrive on first come first serve basis.

Open Bar**

11.45pm - 12.15pm bar will be closed for our staff to celebrate the New Year.

Bar closes at 1am.

Normal price without Managers Privilege Offer: £115.95

You may arrive earlier, as the bar will be open, however you must pay for your drinks before the open bar commences.

All payments must be paid in full before 24th December 2023.



Grand Party Night Menu



Appetisers

Pappadum

Traditional thin Indian Crisp served with Rivaj's finely selected Pickle Tray.

Starters

Murghi Bhaji

Strips of Chicken Breast pan fried and tossed slowly with sweet peppers, fried onions and served with select spices.

Sheek Kebab

Marinated Tandoori Style skewered mince lamb barbecued in a clay oven.

Onion Bhaji

Finely sliced onions fired with Ground Curry and Cumin.

Prawn Puri

Fresh Water Prawn peeled and cooked with Sweet Tomatoes, finely chopped onions and selected spices with coriander and chat masala.

Hoppers

Crisp Rice Spring Roll Pancakes filled with finely diced and spiced Chicken.

Main Courses

Exotic Shaslik

Tender cubes of Chicken, Capsicum, Onions and Tomatoes marinated in spices and skewered on a fiery grill then sprinkled with Coriander and Fresh Chillies.

Lamb Nepali

Slow cooked Tender Lamb, prepared with a selection of Spices. Added to this are Onions and Peppers that are slowly cooked with Soya Sauce that brings out a totally mouth watering dish.

Akbari Cham Cham

Selected Chicken Fillets cooked with Curry Leaf, Mustard Seeds, Aromatic Herbs & Spices with Pepper and Fresh Coriander.

Chicken Tikka Masala

A favourite Indian Dish - Pre-marinated and Barbecued Chicken Cubes with a delicious blend of Fresh Cream, Almond and Coconut which brings all the richness to this dish.

Sundries

Rice

Khumbi / Pilau Rice

OR

Naan

Garlic / Naan

* Managers Gold Privilege Offer will be valid only if the table is booked before 24th December 2022. Managers Privilege Offer reserves the right to withdraw or extend the offer at any time without notification. When booking please choose your allocated time. Full payment is required on the managers privilege discount. ** Top shelf drinks and champagne not included.

New Years Eve Rivaj Special Festive Menu

2:00pm - 6:30pm

Normal price without Managers Privilege Offer:
Adults £34.95 - Children £24.95

10% service charge applied



Starters

1. Vegetable Platter

Onion Bhaji, Samosa, Aloo Pakora, Garlic Mushrooms.

2. Tandoori Platter

Sheek Kabab, Lamb Shashlik, Chicken Tikka, Fish Pakora.

3. Poultry options:

A. Chicken Pakora. - B. Chicken Tikka Puri.

4. Vegetable options:

A. Onion Bhaji. - B. Vegetable Somosa.

Main Course - Special Festive Signature Meal

+£2.50

Nepali Chicken

Chicken chopped in pieces prepared and garnished in onion, pepper and chillies, then cooked slowly adding soya sauce which brings out a mouth-watering taste on your palate.

South Indian Murghi Balti

Pieces of chicken marinated off the bone tandoori style, slow cooked with minced chicken, coriander and spices. Together with Balti you receive the uniqueness of India

Lamb Handi

Slow cooked tender lamb in a variety of spices including zeera, which is used in home cooking to add extra flavour. Garnished with coriander and fresh chillies to give a strong punch of heat in this special dish..



Special Festive Main Courses

Please choose one starter, one main course and one of our sundries...

Lamb Chicken Chicken Tikka Lamb Prawns Vegetables



Massala

Pre-marinated and barbecued chicken cubes with a delicious blend of fresh cream, almonds and coconut, made into a rich but mild and sweet dish.

Dansak

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of a sweet and sour.

Karahi

The art of this dish is served in a distinctive sizzling hot pan called the Karahi. Seasoned with bay leaves, cinnamon and Rivaj's blend of exotic spices.

Balti

A very popular Indian dish. Specially blended with traditional spices and coriander. With the Balti flavour, this dish is unique Indian cooking.

Rogan Josh

Traditionally only lamb-based, this exclusive Indian dish is (with the extensive use of tomatoes) bursting with flavour.

Naga

Cooked in a hot 'naga' chilli sauce with fresh tomatoes, onions and fresh coriander.

Palok

Chicken or lamb cooked with fresh spinach, lightly spiced with onions, tomatoes, herbs, spices and a sprinkle of coriander.

Madras

A renowned hot classic! Consisting of tomatoes, lemon and our very own strong spices. Topped with coriander leaves for a exquisite taste.

Jalfrezi

The finest hot green chillies are used to intensify the flavour. Carefully chosen spices with onions, and green capsicums give this dish an amazing aroma and taste.

Vindaloo

A mixture of stimulating flavours. Half a whole tomato and ground chillies, slowly cooked with cayenne peppers that creates a tantalizingly hot but flavoursome dish.

Sundries (rice or naan bread)

Naan Breads

Peshwari Naan

Light fluffy naan bread filled with shavings of coconut and sultanas, baked in our clay oven.

Garlic Naan

Light fluffy naan bread with garlic, baked in our clay oven.

Chilli Garlic Naan

Light fluffy naan bread filled with fresh chillies and garlic, baked in our clay oven.

Plain Naan

Light fluffy naan bread baked in our clay oven.

Chapatti

Soft unleavened bread.

Rices

Khumbi Rice

Basmati rice cooked with the infusion of gently roasted mushrooms and coriander.

Egg Rice

Basmati rice cooked with eggs and gentle spices.

Rashun Rice

Basmati rice cooked with fresh garlic.

Pilau Rice

Beautifully perfumed basmati rice.

Boiled Rice

Steamed basmati rice.

*Rivaj Special
Festive Menu*

30%
OFF

Adults
£24.00*

Children
£17.50*

Festive

BOOKING FORM



A non-refundable or transferable deposit of £10 per person is required to confirm your reservation. We will confirm your booking on receipt of your deposit and this booking form. **Managers Privilege Gold Offer** requires payment in full.

Company name:

Contact person:

Address:

Postcode:

Telephone (day):

Telephone (eve):

Email:

Christmas Day

Adults:

Children
(under 9s):

Please choose a dining time and meal preference:

12.00pm

2:00pm

4:00pm

New Years Eve

Adults:

Children
(under 9s):

All Inclusive (Based on a first come first served basis)

SPECIAL FESTIVE MENU

ALL INCLUSIVE

2:00pm - 6:30pm

8:45pm

9:00pm

9:15pm

Festive Order

Starters

Indian Mix Starter Per Person

- ☐ **Vegetable Platter**
(Onion Bhaji, Samosa, Aloo Pakora, Garlic Mushrooms).
- ☐ **Tandoori Platter**
(Sheek Kabab, Lamb Shashlik, Chicken Tikka, Fish Pakora).
- ☐ **Choose your own starter**



Main Dishes

Authentic

- 1** Balti Masala
- 2** Rezzala
- 3** Lussi
- 4** Palok
- 5** Naga
- 6** Sharisha
- 7** Shahee

Classic

- 8** Korma
- 9** Biryani
- 10** Dansak
- 11** Vindaloo
- 12** Duppiza
- 13** Bhuna
- 14** Balti
- 15** Jalfrezi
- 16** Karahi
- 17** Rogan Josh
- 18** Samber
- 19** Madras

Signature

- 20** **Mango Mango**
Chicken (A) only
- 21** **South Indian Murghi**
Chicken Tikka (B) only
- 22** **Chilli Masala**
Chicken Tikka (B) only
- 23** **Lamb / Chicken Bengla**
Chicken (A) or Lamb (C) only
- 24** **Balti Rashun**
Chicken Tikka (B) only

Masala

- 25** **Tikka Masala**
Chicken Tikka (B) or Lamb (C) only
- 26** **Duck Tikka Masala**
- 27** **Spicy Tikka Masala**
Chicken Tikka (B) only

Fillings

- | | | |
|------------------|------------------------|----------------|
| A Chicken | B Chicken Tikka | C Lamb |
| D Prawn | E Veg | F Mixed |

- ☐ **Roast Turkey**
(Served with selection of vegetable and roasted potatoes.
Includes a starter of your choice).

Tandoori

- 28** **Tikka**
Chicken Tikka (B) or Lamb (C) only
- 29** **Shashlik**
Chicken (A) only
- 30** **Exotic Shashlik**
Chicken (A) only

Rice & Naan (one per person)

- | | |
|--------------------------------------|--|
| <input type="checkbox"/> Saag Rice | <input type="checkbox"/> Plain Naan |
| <input type="checkbox"/> Khumbi Rice | <input type="checkbox"/> Garlic Naan |
| <input type="checkbox"/> Egg Rice | <input type="checkbox"/> Peshwari Naan |
| <input type="checkbox"/> Keema Rice | |
| <input type="checkbox"/> Rashun Rice | |
| <input type="checkbox"/> Pilau Rice | |
| <input type="checkbox"/> Boiled Rice | |



If you have any special requirements or if you require something special from the A La Carte Menu, please mention below. We will endeavour to accommodate your requests. Extras will be charged accordingly.

Extra required	Price

Dessert

- | | |
|------------------------------------|-----------------------|
| <input type="checkbox"/> Pudding | Only on Christmas Day |
| <input type="checkbox"/> Liqueur | Only on Christmas Day |
| <input type="checkbox"/> Ice Cream | Chocolate / Vanilla |



Main Course Ordering

	B	12	Chicken Tikka Dupiaza (Example)
DINER 1	<input type="checkbox"/>	<input type="checkbox"/>	
DINER 2	<input type="checkbox"/>	<input type="checkbox"/>	
DINER 3	<input type="checkbox"/>	<input type="checkbox"/>	
DINER 4	<input type="checkbox"/>	<input type="checkbox"/>	
DINER 5	<input type="checkbox"/>	<input type="checkbox"/>	
DINER 6	<input type="checkbox"/>	<input type="checkbox"/>	

Special Festive Menu

Christmas Eve: Adults £17.95 / Children £11.95

Boxing Day: Adults £15.95 / Children £10.95

New Year's Eve: Adults £24.00 / Children £17.95

Starter choose one

1. Vegetable Platter

Onion Bhaji, Samosa, Aloo Pakora, Garlic Mushrooms

2. Tandoori Platter

Sheek Kabab, Lamb Shashlik, Chicken Tikka, Fish Pakora

Poultry

3. Chicken Pakora
4. Chicken Tikka Puri

Vegetables

5. Onion Bhaji
6. Vegetable Somosa

Main Course - Special Festive Signature Meal

+£2.50

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Rogan Josh

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Garlic Naan

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Plain Naan

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Chapati

Soft unleavened bread.

Chicken
Chicken Tikka
Lamb

Vegetables
Prawn

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Pilau Rice

Beautifully perfumed basmati rice.

Boiled Rice

Steamed basmati rice.

New Years Eve



**LIVE
DJ**

**All night
entertainment**



**OPEN
BAR**

**Drink as much
as you like**



**LAVISH
BANQUET**

**Eat whatever
you like**



ONLY

£80.00*

**Per person
all inclusive**



LUX

**DRINK
RESPONSIBLY**

Call us on
01257 426648

or place your order online at
www.rivaj-online.co.uk