by Parvin Kumar

Christmas Menu

KIDS · 3 COURSES · £35 PER CHILD

AMUSE-BOUCHE

Blue Cheese Naan
Drizzled with blueberry sauce

SNACKS

Cheese Tortillas (V)

Prawn Crackers
Served with sweet chilli sauce

Chicken Goujons
Served with mayonnaise

DESSERTS

CHOOSE ONE · PRE-ORDER REQUIRED

Christmas Pudding
Served with brandy sauce

Chocolate Brownie
Warm brownie served with vanilla ice cream and drizzled with chocolate

MAIN COURSE

CHOOSE ONE · PRE-ORDER REQUIRED

Buttered Broccoli
Boiled broccoli with chips, sauce and Yorkshire pudding (V)

Potato Croquettes
Battered potato croquettes with chive sour cream (V)

Roasted Turkey
Served with sauce and Yorkshire pudding

Grilled Chicken
Buttered green peas, curry sauce and Yorkshire pudding

Home-Fried Fish
Served with chips and garlic mayonnaise

ALL MENU CHOICES MUST BE PRE-ORDERED
PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN BOOKING

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CHRISTMAS MENU

VEGETARIAN · £60 PER PERSON

AMUSE-BOUCHE

Blue Cheese Naan
Pumpkin and coconut shorba,
finished with coconut chutney

TRIO STARTER

Tostada Papdi
Pani blast, cocoa butter
and mulberry yoghurt

Shiso Leaves
Pumpkin chaat and a trio of sambals

Cottage Cheese
Batata pâté and green apple
chimichurri

MAIN COURSE

ALL DISHES SERVED

Jackfruit Nihari
Jackfruit simmered for hours with
aromatic spices, crowned with flaky
baked pastry and served with
artichoke kulcha

Paniyaram Moilee
Crisp rice and lentil balls stuffed with
cheese and peppers, parmesan moilee,
served with mushroom and truffle
cheese naan

DESSERTS

Malai Ghewar Toast
Crisp toast, malai mousse, delicate ghewar
shards, saffron and pistachio

Pani Puri Christmas Pudding
Crisp chocolate and semolina shell,
Christmas pudding, brandy white sauce
and pistachio

TO FINISH

Himalayan Flora Tea
Kashmiri wildflower honey

A GLASS OF BUBBLY ON ARRIVAL · CHRISTMAS CRACKERS
ONE BOTTLE OF HOUSE WINE PER GROUP OF SIX

All courses and both main dishes are served as listed.

£10 NON-REFUNDABLE DEPOSIT PER PERSON REQUIRED

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★ A festive journey through modern Indian flavours ★

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CHRISTMAS MENU

NON-VEGETARIAN · £65 PER PERSON

AMUSE-BOUCHE

Blue Cheese Naan
Pumpkin and coconut shorba,
finished with coconut chutney

SURF & TURF STARTER

Lamb Chop
Rosemary vindaloo, fermented sanna cake,
chimichurri chutney

Black Garlic Chicken
Fermented chilli, yoghurt crémeux,
black garlic reduction

Pulled Duck Doughnut
Lentil and curry leaf batter,
Chetinadu mole, fresh herbs

Prawn
Pickle emulsion, chickpea tempura

DESSERTS

Malai Ghewar Toast
Crisp toast, malai mousse, delicate ghewar
shards, saffron and pistachio

Pani Puri Christmas Pudding
Crisp chocolate and semolina shell,
Christmas pudding, brandy white sauce
and pistachio

TO FINISH

Himalayan Flora Tea
Kashmiri wildflower honey

MAIN COURSE

CHOOSE ONE · PRE-ORDER REQUIRED

Haleem
Traditional Indian savoury porridge,
paired with duck and Kashmiri bread

OR

Tortellini
Gorgonzola dolce, smoked turkey,
San Marzano makhani, chestnut
and chilli jam

OR

Lamb Nihari
New Zealand lamb simmered for hours
with aromatic spices, crowned with
flaky baked pastry and served with
blue cheese kulcha

OR

Ghee Roast Chicken
Ghee roast masala, dal vada waffle,
curry leaf honey and Malabar paratha

A GLASS OF BUBBLY ON ARRIVAL · CHRISTMAS CRACKERS
ONE BOTTLE OF HOUSE WINE PER GROUP OF SIX

All courses are served as listed; guests choose one main course in advance.

£10 NON-REFUNDABLE DEPOSIT PER PERSON REQUIRED

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