कह नी { Kahani } ‡ STORY *(Noun)*

CHRISTMAS DAY MENU

6 courses – £120
Wine pairing – £80

Roasted pumpkin, fennel & cinnamon soup – Guinea Fowl 65, truffle soil

Seafood platter – Malabari nimbu crab tikki, tandoori lobster kebab & prawn momo; lobster bisque, sweet potato crisps, cranberry & sweet ginger chutney

Turkey tikka anardana – sun-dried pomegranate & mace-spiced turkey; Nilgiri green curry, roasted corn kosambari, pickled green apple

Rampuri lamb rump – aromatic spices, delicate Mughlai lamb gravy; coconut & ginger-glazed winter vegetables

Served with

Kahani Dal Makhani
Dum Pukht pulao, fragrant braised basmati rice
Black garlic churned butter naan

Desserts

Kesar kulfi Yule log – date & walnut pudding, pistachio, cranberry & orange compote, chocolate soil & cardamom

Tea / Coffee / Petit four

Please inform your waiter of any allergy or dietary requirements
A 13% discretionary service charge will be added to your bill.

CHRISTMAS DAY MENU(V)

6 courses – £115
Wine pairing – £75

Roasted pumpkin, fennel & cinnamon soup with cauliflower 65 & truffle paste

Calcutta beetroot tikki – tandoori oyster mushroom & jackfruit momo; roasted red pepper bisque, sweet potato crisps, cranberry & sweet ginger chutney

Plant-based soya tikka – sun-dried pomegranate & mace; Nilgiri green curry, roasted corn kosambari, pickled green apple

Rampuri malai paneer – aromatic spices, delicate Mughlai gravy; coconut & ginger-glazed winter vegetables

Served with

Kahani Dal Makhani
Dum Pukht pulao, fragrant braised basmati rice
Black garlic churned butter naan

Desserts

Kesar kulfi Yule log – date & walnut pudding, pistachio, cranberry & orange compote, chocolate soil & cardamom

Tea / Coffee / Petit four

Please inform your waiter of any allergy or dietary requirements
A 13% discretionary service charge will be added to your bill.