

## CHRISTMAS DAY MENU

*7 courses – £125*

*Wine pairing – £90*

*(12pm – 8pm)*

*(8.30pm last order)*

Organic chicken & tomato shorba; black garlic purée

*2022 Tenuta Fertuna, Vermentino Bianco, Tuscany, Italy – 75ml*

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Chilean seabass oven baked with mixed peppercorn; lemony masala, shrimp matta rice

*2022 Jean Becker, Pinot Gris, Alsace, France – 75ml*

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Lobster tandoori grilled with chironji and ground fresh coriander, peanut butter chutney

*2022 Bodegas De La Marquesa, "Valseranno" Rioja Blanco barrica, Rioja, Spain – 75ml*

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Andhra Chilli Turkey, green onions & clove & mace; vermicelli bagalabath, lentil salad

*2011 Domaine Chanson, Beaune Teurons 1er Cru, Pinot Noir, Burgundy, France – 100ml*

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Peshawari lamb cannon with fennel and star anise; pickled rhubarb

Served with:

Kerala spiced, glazed baby sprouts, snow peas, beans, broccoli

Rice / Truffle Naan / Dal Panchratan

*2013 Kilikanoon "Tregea Reserve" Cabernet Sauvignon, Clare Valley, South Australia – 175ml*

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Chocolate and orange mousse, pomelo marmalade & pumpkin ice cream

*2018 Klein Constantia, Vin de Constance, Constantia, South Africa – 50ml*

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Tea / Coffee / Petit four

A 13% discretionary service charge will be added to your bill.

