

NEW YEAR EVE MENU

5 courses – £,110

Wine pairing – £,60

(5pm – 10.30pm)

(10.30pm last order)

Celebrate at Kahani with a glass of Champagne Rose'

Crispy quail with beluga lentil and kale, citrus salad

Stone bass marinated with Kashmiri spices, nigella seeds, dill leaves

Scallops, coated with coriander chutney, tandoori grilled

'Andhra Kodi Vepudu' free range turkey fry with organic oats bagalabath

Sago papadum

Seared lamb cutlets, royal cumin, turmeric, garlic with lime juice

Seasonal vegetables tossed with coconut & tomato glaze

Served with;

Dhaba dal makhani with garlic and red onion

Soya & tomato kuska rice

Gruyere cheese & garlic naan

Desserts

Poached William Pears, honey and saffron Rabri falooda

