



PRAVAAS

FESTIVE MENU

Available from 4th November 2024 - 23rd December 2024

2 COURSES | £48.00 PER PERSON

3 COURSES | £58.00 PER PERSON

Christmas crackers are provided for both course options

Mulled wine (made with the base of Indian Red Grovers) 125ML [£10 Supplement]

STARTERS

Choice of one of the following

Confit duck leg chaat tartlets [CEL, D, G, E]

Or

Chicken Tikka Terrine, coriander & horseradish chutney, pickled onion salad [CEL, D, G, E]

Or

Pan Seared Scallops, parsnip puree, blood orange & ginger and cinnamon sauce [M, D, G]

Or

Confit Lamb Rillettes on a bed of spicy black pepper masala and red millet idli [D, MUS]

Or

Wild Mushroom tossed in mustard, curry leaves, coconut and kafir lime sauce & truffle butter [D, MUS, G]

MAINS

Choice of one of the following

Lamb Loin Wellington, black pepper and curry leaves mushroom duxelles, fondant potatoes, asparagus tips and chilli rogan lamb jus [D, MUS, G, E]

or

Pan Seared Halibut Fillet, brown shrimps & crushed garlic baby potatoes, mussels & saffron sauce [M, D, F]

or

Roasted Courgette stuffed with spiced chickpeas, peppers, spinach and cheese, creamy yoghurt & cashew sauce, red cabbage potato mousseline [D, N]

or

Thyme, black pepper and juniper berries cured & roasted chicken breast, bread sauce, brussel sprout porial and cardamom, brown onion and cashew gravy [D, MUS, CEL, N]

DESSERTS

Choice of one of the following

Trio of figs – Fig halwa and crepe dentelles, confit figs, spiced fig sauce and traditional vanilla ice cream [D,E,G]

or

Rum flambéed warm Christmas pudding, brandy butter and cold saffron custard [D, N, G, E]

TEA | COFFEE

Warm Minced Mini-Pies [D, E, G, N]

Allergens: G (Gluten), N (Nuts), D (Dairy), E (Eggs), C (Crustacean), M (Molluscan), L (Lupin), S (Sulphites), CEL (Celery), F (Fish), SES (Sesame), MUS (Mustard), P (Peanuts), SOY (SOY).