

FESTIVE FEAST MENU

2 courses £43.90pp | 3 courses £50pp

BITES

Papad Basket

masala chaat dust, mango chutney

SMALL PLATES

Raspberry & Pomegranate Kachori Chaat

golden lentil stuffed puff pastry, raspberry, pomegranate, yoghurt, tamarind

Corn Khees Pakoda

Creamed corn puree, burnt corn & chilli cheese croquettes,
corn flake crumb

CLAY-OVEN & GRILLS

Malai Turkey Kebab

cheddar cheese, yogurt & roast winter beet
marinated turkey breast kebab, gooseberry chutney

Bombay Bori Lamb Seekh

winter spices & fried garlic infused spicy minced
kebab, served with chilli XO & plum chutney

Mustard Tandoori Salmon Fillet

pickled bengali mustard & cream cheese
marinated grilled salmon tikka

MAINS (choose one)

Lamb Rump Rara

intense punjabi curry of kadhai spices & lamb mince
served with Anchar grilled lamb rump, pickled ginger

CTM

farzi favourite* Chicken Tikka Masala

Beef Nihari

slow-braised wagyu chunks, in a rich old delhi
style black cardamom & cashewnut korma

DESSERT

Old Monk & Dry fruit Festive Pudding

Old Monk rum, ginger & salted caramel sauce,
whipped candied orange cream

ACCOMPANIMENTS

Jeera Aloo-Gobhi Roast

Dal Makhani

Pulav Rice

Butter Naan

Anaardana Raita

Our set menu is subject to change based on seasonal availability of ingredients. While we strive to accommodate dietary preferences and restrictions, kindly inform our team in advance of any allergies or specific requirements.

Service charge of 13.5% will be added to your bill.

vegetarian

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pomegranate, yoghurt, tamarind

Vegetable Dumpling

pan fried dumpling, tossed in spicy indo-chinese sauce

Dal-Chawal Arancini

lentil & rice croquettes, papad, pickle & chutney

CLAY-OVEN & GRILLS

Tandoori Soya Chop

tandoori marinated grilled soya chops, mint chutney

Shahi Paneer Tikka

cottage cheese & brazil nut stuffed grilled paneer tikka,
marinated in saffron & yellow chilli, red pepper pesto

MAINS (choose one)

Palak Paneer

traditional paneer & onion masala, french spinach & baby
spinach finished with butter, garlic & dried fenugreek

Mixed Vegetable Kadhai

mix vegetables, tossed in dry coriander & spicy tomato masala

Rajma Masala

red kidney beans simmered in a rich onion tomato masala &
finished with clove, cinnamon & dried fenugreek tempering

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