BENARES

GROUP & PRIVATE DINING
CHRISTMAS 2019

BENARES

PRIVATE DINING

CHRISTMAS 2019

INTIMATE, BESPOKE & PRIVATE

Located in the heart of Mayfair, Benares is a stylish Restaurant and cocktail Bar.

Named after India's holy city, Benares marries tradition with daring modernity. with hand-crafted furniture, water features, and an elegant, exotic interior.

BENARES MENUS

Our menus include the best of local and seasonal ingredients. Chef combines his heritage with his love of British ingredients to create a unique and innovative modern Indian menu.
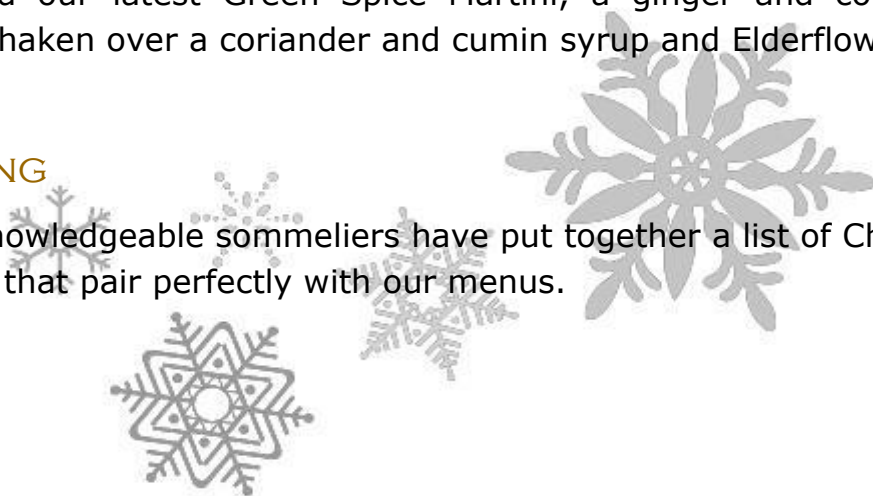
> **NOTE:** Kindly select your preferred menu and return a minimum of 14 days prior to your event. Most dietary requirements & spicing levels are catered for with adequate notice. All chicken and lamb is Halal. Please select one menu for your whole party.

COCKTAILS

Guests can enjoy a variety of culinary drinks such as the Passion Fruit Chutney Martini, a combination of house made passion fruit chutney, vodka, and passion fruit juice, and our latest Green Spice Martini, a ginger and coriander vodka infused drink shaken over a coriander and cumin syrup and Elderflower Cordial.

WINE PAIRING

Our team of knowledgeable sommeliers have put together a list of Champagnes and fine wines that pair perfectly with our menus.

The Main Restaurant, Seats 100, 300 Standing

CHRISTMAS EVENTS AT BENARES

All menus will be served with complimentary poppadum's
and petit fours

* For Lunch party bookings of 17 guests or more, between Monday
and Thursday, we will offer the organizer a complimentary 2 course
set menu lunch with champagne cocktail on arrival to enjoy
at a later time of their choosing.
(Voucher will be valid from Monday to Thursday Lunch
between January and September 2020)**

* Any Lunch group bookings made within two months following your
initial event will receive a complimentary champagne cocktail
reception in our lounge area.
(Offer valid from Monday to Friday)

** Terms and Conditions apply

Above Offers are valid for group bookings made on:

Dinner: Sunday to Thursday
Lunch: Monday to Saturday

BOOKING

Anshu Baluja 0207 629 8886 (Option 3)

events@benaresrestaurant.co.uk

12A Berkeley Square

London W1J 6BS

CHRISTMAS MENU
£65 P.P

AMUSE BOUCHE

□ □ □

KERELYAN LAMB PEPPER FRY
Spiced Lamb, Red Peppers Confit, Yogurt Pachadi

□ □ □

(Family Style Sharing)

MACCHI KOFTA KORMA
White Fish Dumplings in Buttered Creamy Sauce

BOHARI MURG
Crispy Chicken with Black Pepper and Garlic Seasonings

SARSON SAAG
Slow Cooked Punjabi Mustard Greens

DAL MOURADABADI
Tempered White Lentils with Tamarind Chutney

PODI ALOO
New Potatoes with Spiced Powder

SUBZ BIRYANI
Aromatic Spiced Basmati Rice with Organic Vegetables

ASSORTED BREADS AND RAITA

□ □ □

CHESTNUT AND DATE STICKY TOFFEE PUDDING
BAYLEAF ICE-CREAM

Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements

PREMIUM CHRISTMAS MENU
£90 PP

MULLIGATAWNY SOUP AND CHANNA CHAAT
Red Lentil and Curry Leaf Soup, Chick Pea Chaat

BUTTER CHICKEN SAMOSA CHAAT
Curried Samosa, Tamarind and Mint Chutney, Picked Onions

(Family Style Sharing)

KOSHA MONGSHO
Slow Roasted Bengali Style Lamb

PRAWN KEMPU
Curry Leaf and Bedki Chilli Flavoured Crispy Prawns

SEABASS MALWANI
Seabream Curry with Malwani Spice

DUM KI BHINDI
Sealed and Baked Spiced Okra

DAL BENARESI
Signature Buttered Black Lentils

PODI ALOO
New Potatoes with Spiced Powder

SUBZ TEHERI
Baked Aromatic Rice with Vegetables

ASSORTED BREADS AND RAITA

GULAB JAMUN BRULEE, FIVE SPICE SHORT BREAD

Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements

Wine Room, Seats 10

DELUXE CHRISTMAS MENU £125 PP

A GLASS OF CHAMPAGNE & CANAPÉS

Bocconcini Kempu, Channa Papdi Chaat with Passion Fruit Cavier,
Truffle Ghee Kulcha, Masala Olives

□ □ □

GOL GUPPA
Fermented Beetroot Water, Spiced Potato and Mung Bean Sprouts

□ □ □

LOBSTER MOMO
Lobster Momo, Smoked Tomato and Sesame Chutney,
Spring Onion and Cucumber

□ □ □

(Family Style Sharing)

DUM KA BATER
Stuffed Quail in Rose Scented Korma Gravy

PATHA GOBI AUR ANDA AKURI
Organic Duck Scrambled Eggs with Cabbage

MONK FISH KE SULE
Marinated Smoked Grilled Monk Fish

KOSHA MONGSHO
Slow Roasted Lamb in Bengali Style

DUM KI BHINDI
Sealed and Baked Spiced Okra

DAL BENARESI
Signature Buttered Black Lentils

SAFFRON PULAO
Baked Aromatic Rice with Saffron

ASSORTED BREADS AND BOONDI RAITA

□ □ □

DARK CHOCOLATE MOUSSE, BERRIES, CHRISTMAS PUDDING BRANDY SAUCE

Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements

Dover Room, Seats 36

Berkeley Room, Seats 16

6 COURSE CHRISTMAS TASTING MENU
£110 PP
<u>Menu will change in December</u>

Amuse Bouche

Baked Curried Queen Scallop, Grape Dressing

Cured Sea-Bream Chaat

Chicken Momo, Kachumber and Chutney, Raita

Chargrilled Scottish Salmon

Lemon Grass Couscous, Coconut and Curry Leaf Sauce

Rock Oyster Pakora

Iced Sherbet

Roasted Rump of English Lamb

Tandoori Cutlet, Rogan Jus, Dal Makhani

Bhapa Doi, Rhubarb, Pomegranate

Chocolate Chilli Torte

Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements

TASTING MENU PAIRED WINES

Wine Measures: Wine 125ml, Dessert Wine 100ml

Prestigious Wines

2017 Riesling Kabinett Balthasar,

Ress, Rheingau, Germany

□ □ □

2017 Meursault Vallet Frères,

Côte de Burgundy, France

□ □ □

*2015 Gewürztraminer, Jean Claude
Gueth, Alsace France*

□ □ □

*2015 Gevrey-Chambertin Les Marchais,
Pierre Naigeon, Burgundy, France*

□ □ □

*2018 Brachetto d'Aqui Contero,
Piedmont, Italy*

Captivating Wines

2018 Viognier, Ktima Gerovassiliou

Epanomi, Greece

□ □ □

2017 Soave La Rocca, Pieropan,

Veneto, Italy

□ □ □

*2015 Gewürztraminer Jean Claude
Gueth, Alsace France*

□ □ □

*2016 Pinot Noir Muddy Water, Waipara
New Zealand*

□ □ □

*2017 Eradus Sticky Micky, Late
Harvest Sauvignon
Marlborough, New Zealand*

The Lounge, Seats 30, 60 standing

INTIMATE, BESPOKE & PRIVATE

◻ ◻ ◻

Party menus are available to groups of 9 and above.

Starters are pre-plated and Main course is served
as family style on sharing basis

Wines are available with all menus.

A Service Charge of 15% will be added to your bill.

There is an accessible entrance available to all private dining rooms.

All dietary requirements and allergies should be mentioned to staff.

All menus prices are subject to change during the month of December.

BENARES CAPACITY

The Wine Room—Seats up to 10 people
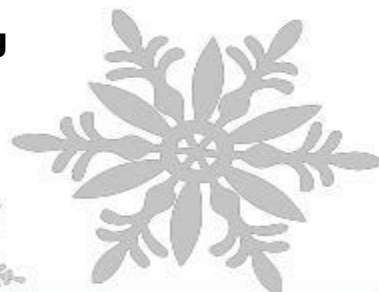
The Chef's Table—Seats up to 10 people

The Berkeley Room—Seats up to 16 people

The Dover Room—Seats up to 36 people

Main Restaurant— Seats up to 100 people, 120 standing

The lounge and Bar— Seats up to 30 people, 60 standing

**Benares is available for Exclusive Hire—150 guests seated,
300 standing**

See Inside:

[View The Benares Google 360 Tour](#)