

THE CURRY ROOM

NEW YEAR'S EVE

PRE-STARTER

Poppadum, lime pickle, mango chutney and raita

JALPAAN / STARTER

HARA BHARA CHICKEN

Green masala marinated chicken

DELHI WALI CHAAT

Vegetable patties, red onion and tomato (vg)

ALOO PAPRI

Tamarind, potato, mint and coriander

SORBET

SPICED PLUM

MUKHYA BHOJAN/ MAIN COURSE

NARGISI KOFTA

Lamb mince, quail egg

MURGH MAKHANI

Chicken breast in butter chicken sauce

COCHIN JHINGA

King prawns, coconut, curry leaves

KHUMB MATAR

Green peas, creamy mushroom sauce (vg)

SERVED WITH

ZAFRANI PULAO

Saffron rice

ALOO GOBI

Cauliflower, potatoes, fresh herbs, home ground spices

GARLIC NAAN

Coriander and garlic

MISTAAN / DESSERTS

MISHTI DOI

Caramelised mandarin & toasted almonds (vg)

GAJAR KA HALWA

Vanilla bean ice cream

SHAHI TUKRA

Saffron custard

COFFEE & PETITS FOURS

160 PER PERSON

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies special dietary requirements or require information on ingredients used in our dishes.

Vegetarian – (v) | Vegan – (vg) | Vegan Option Available – (vgo)

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.