CHOURANGI
Unexplored flavours of India

Christmas Set Menu £65

Please choose one from each course,
we recommend our wine Master's pairing for £35.

Course I
Paired with Assyrtiko Assyrtiko Greece

Soft Shell Kakra Bhaja
Crab, chickpea tempura batter.

Aloo Ghughni Chaat
Potato, white peas, yogurt tamarind dressing.

Course II
Paired with Sutherland
Sauvignon Blanc – South Africa

Prawn Cutlet
Coriander, Mayo Kashundi mustard dip.

Jackfruit Croquette
Cinnamon, mint tamarind dip.

Course III
Paired with Thelema Mountain Red
Shiraz blend – South Africa

Welsh Lamb Chop
Calcutta's pickling five spices, yogurt, mustard.

Grilled Cottage Cheese Skewers
Kashundi mustard, green chilli.

Course – IV
Paired with Humberto Canale Malbec Argentina

Railway Lamb Curry
Braised lamb, black cardamom, fennel, tamarind, ginger.

Chicken Rezala
Rose, cashew nut and yogurt sauce.

Tiger Prawn Malai Curry
Cinnamon, bay leaf, coconut sauce.

Paneer Dahi Kofta
Cashew nut and hung yogurt, tomato.

Hing Jeera Aloo Dum
Asafoetida, cumin, tomatoes.

Mango Mustard Okra
Calcutta's five spice, turmeric, mild red chilli.

(Accompanied with Grand Trunk Black Dal, Calcutta Naan, Steamed Rice)

Course – V
Paired with Pedro Ximenez Spain

Steamed Mango Yogurt
'Bhapa Doi' served chilled.

Vegetarian Vegan Contains Nuts

A discretionary service charge of 10.5% will be added to the bill.