CHOURANGI

Unexplored flavours of India

Christmas Set Menu £95

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

Course I

Paired with Gavi di Gavi – Italy

Kosha Lamb Puff
Caramelized onions, hint of yogurt, aromatic spices.

Green Pea Vol-au-vent
Fennel, asafoetida.

Course II

Paired with Chablis Domaine – France

Smoked Hilsa on Toast
Hilsa Pâté, barbecue sauce, Nigella.

Anjeer, Akhrot and Poppy Seed Patties
Fig, walnut, poppy seed, spice crust.

Course III

Paired with Canale Malbec – Argentina

Barbecue Jumbo Prawn
Hung yogurt and cheese marinade, hint of cardamom.

Jackfruit Croquette
Mint and tamarind sauce.

Course – IV

Paired with Leyda Pinot Noir – Chile

Pot Roasted Lamb
Yogurt, green cardamom, cloves, cinnamon.

Steamed Mustard Sea Bass
Banana leaf wrapped, coconut, turmeric.

Gondhoraj Pepper Garlic Lobster
Served on a bed of ghee rice.

Saffron Paneer Spinach Roll
Fenugreek, mace, stewed tomatoes, cashew nut sauce.

Cauliflower and Asparagus Malai Curry
Asafoetida, cumin, tomatoes.

Baked Vegetable with Truffle
Cheese, mild herbs, truffle oil.

(Accompanied with Chicken or Jackfruit Biryani, Grand Trunk Black Dal, Calcutta Naan)

Course – V

Paired with Pedro Ximénez – Spain

Baked Rosogolla
Baked cottage cheese dumpling, thick caramelised milk.

Vegetarian Vegan Contains Nuts

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