



NEW YEAR'S EVE MENU £48

Glass of Atul's Prosecco

Masalchi Halka

Chicken tikka marinated with cream cheese, yoghurt and cardamom

Lahori Chaapen

Tandoor grilled lamb chop inspired from the street markets of Lahore

Punjabi Samosa

Crisp wheat parcel of spiced potato, tamarind chutney

Shakarkandi ki Chaat

Smoke roasted sweet potato, sweet yoghurt, chutneys and pomegranate

Jhinga Masala

Tiger prawns tossed with onion, tomato and coriander

Chicken Pepper Fry

Norwich chicken with chilli, ginger & tellicherry pepper

Mutton Keema Aloo

Lucknow's royal recipe of minced lamb & potatoes

Smoked aubergine chokha

Smoked aubergine pulp with cumin and coriander

Maa di daal

Slow cooked black lentils with red kidney beans

Vegetable Hyderabad biryani, raita

Seasonal vegetables with basmati rice, herbs and spices

Naan & garlic naan

Tandoori Ananas & Chocolate Mousse

Spice grilled pineapple & velvety dark chocolate mousse





NEW YEAR'S EVE MENU VEGETARIAN £48

Glass of Atul's Prosecco

Phalwala Paneer Tikka

Tandoor grilled Indian cheese with star fruit and apple

Chukunder Chaap

Spiced beetroot and pinenut croquette

Punjabi Samosa

Crisp wheat parcel of spiced potato, tamarind chutney

Shakarkandi Ki Chaat

Smoke roasted sweet potato, sweet yoghurt, chutneys and pomegranate

Subz Nariyal Korma

Seasonal vegetables cooked in coconut sauce with fennel and curry leaves

Khumb Matar Aloo

Cup mushroom, potato and English peas with spices

Paneer Makhan Palak

Indian cheese and spinach in creamy tomato sauce

Smoked aubergine chokha

Smoked aubergine pulp with cumin and coriander

Maa di daal

Slow cooked black lentils with red kidney beans

Vegetable Hyderabad biryani, raita

Seasonal vegetables with basmati rice, herbs and spices

Naan & garlic naan

Tandoori ananas & chocolate mousse

Spice grilled pineapple & velvety dark chocolate mousse

