



FESTIVE MENU
BY CHEF PATRON SHILPA DANDEKAR

2 COURSE £48.00 PER PERSON

3 COURSE £58.00 PER PERSON

WITH CHRISTMAS CRACKERS

Mulled wine (made with the base of Indian red Grovers 125ML (*£10 Supplement*))

Starters

Please choose one of the following

Confit duck leg chaat tartlets *Cel,D,G,E*

or

Chicken tikka terrine, coriander & horseradish chutney, pickled onion salad *Cel,D,G,E*

or

Pan seared scallops, parsnip puree, blood orange & ginger and cinnamon sauce *M, D, G*

or

Confit lamb rillettes on the bed of spicy black pepper masala and red millet idli *D, MUS*

or

Wild mushroom tossed in mustard, curry leaves, coconut and kafir lime sauce & truffle butter *D, MUS, G*

Main Course

Please choose one of the following

Lamb loin wellington, black pepper and curry leaves mushroom duxelles, fondant potatoes, asparagus tips and chilli rogan lamb jus. *D, MUS, G, E*

or

Pan seared halibut fillet, brown shrimps & crushed garlic baby potatoes, mussels & saffron sauce *M, D, F*

or

Roasted courgette stuffed with spiced chickpeas, peppers, spinach and cheese, creamy yoghurt & cashew sauce, red cabbage potato mousseline. *D, N*

or

Thyme, black pepper and juniper berries cured & roasted chicken breast, bread sauce, Brussel sprout porial and cardamom, brown onion and cashew gravy. *D, MUS, CEL, N*

Dessert

Please choose one of the following

Trio of figs – Fig halwa and crepe dentelles, confit figs, spiced fig sauce and traditional vanilla ice cream *D,E,G*

or

Rum flambéed warm Christmas pudding, brandy butter and cold saffron custard. *D, N, G, E*

Tea / Coffee

Warm Minced mini-Pies *D, E, G, N*

Please inform our staff of any allergens or special dietary requirements prior to ordering. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY