



Christmas Day

£75.00 per person

Appetiser

Pink aubergine with sesame, tamarind and peanut crumble (v)

Starter (for the table)

Tandoori king prawns with tomato salsa, curried yoghurt

Indo-Chinese chilli paneer with garlic and soy (v)

Hariyali tikka – green spiced chicken breast tikka with cucumber raita

Keema litti - rustic lamb doughball with anchovy chutney

Rest course

Railway style vegetable cake with beetroot and raisin, kasundi mustard (v)

Main course (choose one)

Kadhi Pithod Saag - Spiced chickpea gnocchi in yoghurt and spinach sauce (v)

Char-grilled duck breast with mappas sauce, duck liver and heart tak-a-tak

Clove smoked lamb rump, fennel and nutmeg sauce, saffron rice

Malabar style cobia fish moilee curry with uttappam

Aromatic Hyderabad style root vegetable biryani, burhani raita

Sides for the table

24 hour simmered black lentils (v)

Pilau rice

Stir-fried greens with cumin and garlic (v)

Garlic naan (v)

Dessert & Coffee

Hot dark chocolate mousse, cinnamon ice cream

The Himalayan Queen - Trio of pistachio kulfi, mango and thandai ice cream covered with spiced meringue, flamed with rum

Garam masala Christmas pudding with clove ice cream

Selection of English farmhouse cheeses with quince chutney

Prices include VAT @ 20%. **We do not levy service charge.** Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.



New Year's Eve

£70.00 per person

Appetiser

Kadhi Kachori - Lentil dumpling served with curried yoghurt, ginger and tamarind chutney (v)

Starters (for the table)

Tandoori salmon with honey and mustard, tomato salsa
Indo-Chinese chilli paneer with garlic and soy (v)
Tandoori chicken breast tikka with chilli and fenugreek, coriander chutney
Keema litti - rustic lamb doughball with anchovy chutney

Rest course

Tapioca cumin fritter with green mango coconut chutney (v)

Main course (choose one)

Kale and quinoa kofta with date and ginger, tomato lemon sauce (v)
Old Delhi style butter chicken curry
Char-grilled venison with pickling sauce
Bengali style shrimp malai curry
Aromatic Lucknow lamb biryani, burhani raita

Sides for the table

24 hour simmered black lentils (v)
Pilau rice
Stir-fried greens with cumin and garlic (v)
Garlic naan (v)

Dessert & Coffee

Hot dark chocolate mousse, cinnamon ice cream
Double Ka Meetha - spiced bread and butter pudding, rasmalai sauce
Sticky ginger toffee pudding, thandai ice cream
Malpua - Indian sweet pancake with garam masala ice cream

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