

NEW YEAR'S EVE MENU

ENJOY AN EVENING OF ENTERTAINMENT AND MUSIC
A UNIQUE SPICE JOURNEY THROUGH THE CINNAMON
KITCHEN'S MENU

DANCE IN ANISE UNTIL THE EARLY HOURS AND SEE IN THE
NEW YEAR IN STYLE

£125.00 PER PERSON
(EXCLUDES 12.5% SERVICE CHARGE)

INCLUDES A BOTTLE OF BRUT GRANDE RESERVE,
SOPHIE BARON, CHAMPAGNE FOR 2

FEATURING AN ANISE NEW YEAR STAR COCKTAIL ON
ARRIVAL AND A CHAMPAGNE TOAST AT MIDNIGHT

COMPLIMENTARY LATE NIGHT SNACKS SERVED AT 1AM

AMUSE BOUCHE

Spiced Jerusalem artichoke cake with tomato chutney (v)

STARTERS

Fat chilli with spiced paneer (v)

Bombay spiced vegetables with cumin pao (v)

Scottish salmon with dill and mustard, green pea relish

Spiced lobster broth flamed with brandy, thyme naan

Chargrilled chicken with saffron and rose water

Tandoori lamb fillet with rock moss

(v) Vegetarian

Allergen menus available on request. Dishes subject to change.

MIDDLE COURSE

Bengali style vegetable cake with beetroot and raisin (v)

MAIN COURSES

Figs, spinach and cottage cheese koftas with sundried tomato, naan (v)

Tandoori Portobello mushroom with assorted wild mushroom stir-fry (v)

Grilled stone bass with coconut rice, tanjavore curry sauce

Kadhai spiced stir-fried king prawns with lemon rice

Old Delhi style free range chicken curry with pilau rice

Chargrilled saddle of lamb with mint, chilli and red onions

Braised lamb shoulder with saffron sauce, cumin roasted potatoes

Rajasthani spiced red deer with yoghurt sauce

SIDES DISHES

Hyderabad style root vegetable biryani

Black lentils

Selection of three breads

DESSERTS

Carrot cake, carrot halwa, samosa, clove ice cream

Buffalo milk kulfi, dum cooked vermicelli nest

Saffron poached pear, rice kheer with nutmeg

Valrhona dark chocolate mousse, white chocolate cream

Seasonal fruit sorbet or ice cream

Selection of English farmhouse cheese

JOIN US BETWEEN 6-9PM
FOR ONLY £75.00

LAST BOOKING 7.00PM • TABLE AVAILABLE FOR 2 HOURS
THEN PARTY ON INTO THE NEW YEAR
IN OUR STYLISH ANISE BAR