



CHRISTMAS DAY MENU

5 courses · £60.00 per person | Cinnamon Bellini on arrival

APPETISERS (for the table)

Lahore style vegetable kebab with paprika raita (gf)
Spiced lentil dumpling with coconut chutney (gf) (df)

STARTERS (choose one)

Indo – Chinese cauliflower stir fry with honey, sesame & chilli (v)
Kale & winter vegetable chaat, with tamarind & yoghurt (v) (gf)
Organic cured salmon with green pea relish, 'jhal muri' (gf) (df)
Goan spiced cafreal of wild caught king prawn (gf)
Grilled breast of partridge with peanut & dried mango (n) (gf)
Clay oven roasted free range chicken breast with green spices (gf)
Tandoori lamb fillet with cucumber raita, mint chutney (gf)

MIDDLE COURSE

Charred corn soup with masala corn kebab (v) (gf)

MAIN COURSE (choose one)

Grilled aubergine & barley salad with sesame tamarind sauce (v) (n) (gf)
Tandoori Portobello mushroom, morel & corn stir fry, spinach sauce (v) (gf)
Banana leaf wrapped sea bream, green mango coconut chutney (gf) (df)
Tanjore style king prawns with steamed rice, spinach poriyal (gf) (df)
Chicken breast with pomegranate, tomato fenugreek sauce, pilau rice (gf)
Pan seared goose breast, kadhai sauce, roast winter vegetables (gf)
Rajasthani spiced venison with yoghurt sauce, pickled root vegetables (gf)

SIDE DISHES FOR THE TABLE

Breads, black lentils (gf), pilau rice (gf) (df)

DESSERTS (choose one)

Garam masala Christmas pudding, nutmeg custard (n)
Hot gulab jamun with banana ice cream (n)
Warm chocolate mousse with cinnamon ice cream
Royal Punjabi kulfi, honeycomb crumble (n) (gf)
Selection of English farmhouse cheeses (n)
Seasonal fruit sorbet or ice cream (gf)

Head Chef: Ramachandran Raju

(v) Vegetarian (n) contains nuts (gf) gluten free (df) dairy free Allergen menus available on request.

Prices include VAT @ 20%. **We do not levy service charge.** 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 EVE MENU

5 courses · £75.00 per person | Cinnamon Bellini on arrival

APPETISERS (for the table)

- Chilled watermelon, hoisin & masala cashew nut (v) (n)
- Stir fry of cauliflower with sesame, honey & chilli (v)
- Green pea potato cake with sweet tomato chutney (v) (gf)

STARTERS (choose one)

- Charred corn soup with masala corn kebab (v) (gf)
- Bengali style veg cake with beetroot & raisin (v)
- Organic cured salmon with green pea relish, 'jhal muri' (gf) (df)
- Grilled wild African prawn with Goan spices, smoked tomato salsa (gf)
- Pan seared king scallops, kadhai spiced wild mushroom, truffled cauliflower puree (gf)
- Tandoori chicken breast tikka with pickling spices (gf)
- Char-grilled pork ribs with chilli and honey glaze

MIDDLE COURSE

- Tapioca, lime and coconut kheer with melon sorbet (gf) (df)

MAIN COURSEs (choose one)

- Hyderabadi style stir fried aubergine, sesame tamarind sauce (v)
- Tandoori Portobello mushroom, stir fry of morels, spinach sauce (v) (gf)
- Grilled monkfish with artichoke podimas, tomato and lemon sauce (gf)
- King prawn malai curry with ghee rice, spinach poriyal (gf)
- Green spiced chicken breast with kadhai sauce, pillau rice (gf)
- Raan - Slow braised Kentish lamb shoulder, saffron sauce (gf)
- Rajsthani spiced venison with corn and yoghurt sauce, pilau rice (gf)

SIDE DISHES ON TABLE

- Breads, black lentils (gf), lemon rice (gf) (df)

DESSERTS

- Garam masala sticky pudding with nutmeg custard (n)
- Saffron malai kulfi, honeycomb crumble (n) (gf)
- Warm chocolate mousse with cinnamon ice cream
- Mithai chaat - gulab jamun, rasamalai, caramelised popcorn & yoghurt sorbet (n)
- Selection of English farmhouse cheeses (n)
- Seasonal fruit sorbet or ice cream (gf)

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