



EASTER LUNCH ON 17TH APRIL

£55 per person including a seasonal cocktail, kids under 12 eat half price

To maximise your dining experience, this menu must be ordered by each diner at your table.

Easter is celebrated in India with full pomp and show, especially in the largest Christian communities such as Goa, Maharashtra, Kerala and Mangalore. Church services and vibrant carnivals are part of the festivities with decorated Easter eggs, flowers and colourful lanterns exchanged as gifts and plays, songs and dances staged in wonderful settings.

Here we present a few of our Easter favourites.

Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)(n)

Crisp fried aubergine steak, pumpkin chutney, peanut crumble and moutabal (v)

Tandoori salmon with dill and mustard, green pea relish, wild salmon roe

Clove smoked Anjou squab pigeon, pumpkin and peanut (g)(n)

Pathar ka gosht - spring lamb escalope with dark spices, smoked paprika raita

Middle course

Bengali style vegetable cake with beetroot and raisin, kasundi ketchup

Main courses

Hyderabadi style root vegetable biryani, burhani raita, banana chilli salan (v)

Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)(n)

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice

Vesavara spiced free range chicken breast, Malabar style chicken leg stew, Easter egg chaat

Roast rack of Romney Marsh lamb, raan sauce, spinach keema, masala roast Hasselback potato

Side dishes (for the table)

Black lentils

Cucumber raita with mint and cumin

Hot cross Peshawari naan or plain naan

Desserts

Dark chocolate Easter bomb, mango and passion fruit shrikhand, hot chocolate sauce

Malabar style Simnel cake, cinnamon ice cream (n)

Homemade ice cream or sorbet selection

Selection of English farmhouse cheeses with quince chutney