



# **CHRISTMAS DAY MENU**

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

#### APPETISERS (for the table)

INDO-CHINESE CHILLI PANEER garlic and soy (v)(g) ROASTED AUBERGINE MOUTABEL chickpea wafer (v) BHALLA PAPDI CHAAT chilled lentil dumpling, wheat Biscuits, coriander and tamarind chutneys (v)(g)

#### STARTERS (choose one)

TANDOORI ACHARI CAULIFLOWER smoked tomato salsa (v) CRISP KALE AND SPINACH CHAAT tamarind & yoghurt (v) CURED SCOTTISH SALMON JHAL mustard potatoes, caramelised puffed rice KOLKATA STYLE GRILLED WILD PRAWN mustard & coconut GRILLED BREAST OF PARTRIDGE pickling spices, beetroot raita TANDOORI CHICKEN BREAST TIKKA dill and honey, coriander chutney CHAR-GRILLED LAMB FILLET Rajasthani soola spices, paprika raita

### MIDDLE COURSE

BENGALI STYLE VEGETABLE CAKE beetroot & raisin, kasundi mustard (g) (v)

(v) Vegetarian (vg) Vegan (n) contains nuts (g) contains gluten Allergen menus available on request. Prices include VAT at prevailing rate. 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.

## MAIN COURSE (choose one)

GRILLED PINK AUBERGINE sesame tamarind sauce, peanut crumble (vg)(n) CHAR-GRILLED PORTOBELLO MUSHROOM vegetable biryani, spinach garlic sauce (v)

SEARED COD FILLET Colombo curry sauce, lemon rice

TANDOORI KING PRAWNS Alleppey curry sauce, vegetable poriyal

OLD DELHI STYLE BUTTER CHICKEN pilau rice

PAN SEARED GOOSE BREAST roast winter vegetables, mappas sauce

SEARED KENTISH SADDLE OF LAMB keema saag, nutmeg and peppercorn sauce

TANDOORI SPICED VENISON RUMP Rajasthani corn sauce, roast root vegetables

# SIDE DISHES FOR THE TABLE

Selection of tandoori breads (g), Black lentils, Burhani raita

# DESSERTS (choose one)

GARAM MASALA CHRISTMAS PUDDING nutmeg custard (n)(g) MANGO BRÛLÉE chilli mango chaat, carom shortbread (g) WARM CHOCOLATE MOUSSE banana ice cream ROYAL PUNJABI MALAI KULFI saffron and cardamom RASMALAI TRES LECHES CAKE pistachio nougat (n)(g)