



## CHRISTMAS DAY MENU

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

### APPETISERS (for the table)

- CHINJABI CHILLI PANEER garlic & soy, curried yoghurt (v)(g)
- SMOKED KIDNEY BEAN GALOUTI walnut chutney (vg)(n)
- BHALLA PAPDI CHAAT chilled lentil dumpling, wheat biscuits, coriander and tamarind chutneys (v)(g)

### STARTERS (choose one)

- TANDOORI ACHARI CAULIFLOWER smoked tomato salsa (v)
- TAMARIND GLAZED LONG AUBERGINE sesame peanut crumble (vg)(n)
- CURED SCOTTISH SALMON JHAL mustard potatoes, caramelised puffed rice
- KERALAN STYLE SEAFOOD BISQUE flamed with Cognac, masala sourdough toast (g)
- GRILLED BREAST OF PARTRIDGE pickling spices, beetroot raita
- DECCAN CHICKEN LEG TIKKA green spices, kachumber salad
- 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)

- PITHOD SAAG chickpea gnocchi, tomato fenugreek sauce, spinach crumble (v)
- KADHAI SPICED MUSHROOM vegetable biryani, spinach garlic sauce (vg)
- GRILLED KERALAN SPICED SQUID 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
- SMOKED KENTISH SADDLE OF LAMB keema saag, nutmeg and peppercorn sauce
- TANDOORI 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 thandai ice cream (n)(g)
- PISTACHIO KULFI (n)
- PASSION FRUIT BRÛLÉE blue berry compote
- CHOCOLATE & PEANUT BUTTER CHEESECAKE carom seed crumble (g)
- RASMALAI TRES LECHES CAKE pistachio nougat (n)(g)
- SELECTION OF ENGLISH FARMHOUSE CHEESES quince chutney (g)