




CELEBRATE HOLI THE FESTIVAL OF COLOURS

Five courses for 35.00 per person

Holi is an Indian festival of colours celebrated to announce the arrival of spring and the passing of winter.

According to Indian mythology it is a festival of victory of good over evil.

It is also a festival of letting go of what has already passed and awaken the hopes and strengthen our ties with our friends and loved ones.

(v) Vegetarian (n) Contains nuts  Contains gluten

Prices include VAT @ 20%. **We do not levy service charge for groups of up to 8 people.** 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.

CHEF'S CHOICE OF PRE-STARTER

STARTERS (for the table)

Kale and spinach chaat, tamarind and coriander chutney (v)

Padron peppers with sea salt and kadhai spices (v)

Tandoori king prawns with fennel and coriander, tomato salsa


Char-grilled kingfish with pickling spices, shallot raita

REST COURSE


Thandai sorbet

MAIN COURSES (choose one)

Spinach and paneer kofta with tomato lemon sauce, stir fry of seasonal greens (v)


Khad Murgh – Chicken wrapped in handkerchief bread, kachumber salad 

Laal maas – Rajasthani fiery lamb curry, pilau rice

Black lentils & garlic naan for the table 

DESSERTS

Assorted Holi sweets

Saffron malai kulfi (n) | malpua  | coconut rice kheer

Tea, coffee and petits fours