



CHRISTMAS DAY MENU

5 courses · £65.00 per person | Cinnamon Bellini on arrival

APPETISERS (for the table)

- INDO-CHINESE CHILLI PANEER garlic and soy (g) (v)
- ROASTED AUBERGINE MOUTABEL chickpea wafer (v)
- WATERMELON CHAAT Pressed watermelon, hoisin tamarind sauce, masala cashew nut (n) (g) (vegan)

STARTERS (choose one)

- CHAR-GRILLED BROCCOLI spiced almond flakes & rose petals (v) (n)
- CRISP KALE AND SPINACH CHAAT tamarind & yoghurt (v)
- TANDOORI SALMON WITH DILL AND HONEY green pea relish
- KOLKATA STYLE GRILLED KING PRAWN coconut & curry leaf
- GRILLED BREAST OF PARTRIDGE pickling spices, beetroot raita
- BLACK CARDAMOM SMOKED CHICKEN BREAST Rajasthani soola spices
- CHAR-GRILLED LAMB FILLET kadhai spices, coriander chutney

MIDDLE COURSE

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

MAIN COURSE (choose one)

- GRILLED PINK AUBERGINE sesame tamarind sauce, peanut crumble (n) (vegan)
- CHAR-GRILLED PORTOBELLO MUSHROOM vegetable biryani, spinach sauce (v)
- PAN SEARED COD Kerala curry sauce, lemon rice
- TANDOORI KING PRAWNS Alleppey sauce and vegetable poriyal
- OLD DELHI STYLE BUTTER CHICKEN pilau rice (g)
- PAN SEARED GOOSE BREAST roast winter vegetables, mappas sauce (df)
- SEARED KENTISH SADDLE OF LAMB keema saag, corn and yoghurt sauce
- TANDOORI SPICED VENISON pickling sauce, roast root vegetables

SIDE DISHES FOR THE TABLE

- Selection of breads (g), black lentils, stir fry of seasonal greens (df)

DESSERTS (choose one)

- GARAM MASALA CHRISTMAS PUDDING nutmeg custard (n) (g)
- LEMON BRÛLÉE TART blueberry compote (g)
- WARM CHOCOLATE MOUSSE banana ice cream
- PUNJABI MALAI KULFI
- COCONUT RICE KHEER caramelised pineapple (vegan)

(v) Vegetarian (n) contains nuts (g) contains gluten (df) dairy free Allergen menus available on request. Prices include VAT at prevailing rate. **We do not levy service charge for tables 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.