

CHRISTMAS DAY MENU £95pp

Bengal Punch

*Diplomatico Mantuano rum, falernum, pomegranate, mint,
kokum, patchouli, whiskey barrel aged bitters*

Allahabadi Baked Samosa

*homemade pastry filled with
vegetables, served with tangy chutneys*

Griddled Scottish Scallops

*mildly spiced red lentil & curry leaf
sauce with a fennel & green apple salsa*

Crispy Lobster

tossed in a spicy red chilli jam

Tandoori Konkan Prawn

*wild prawns marinated with a
blend of pickled chillies & tomatoes*

Caramelised Brussels Sprouts

caramelised Brussels sprouts with chestnuts

Chicken Tikka Hasnu

royal kebab with a complex spice mix

Char-grilled Lamb Chops

new season lamb, spiced marinade & pistachio crust

Kathiyawadi Lamb Curry

*spicy lamb osso bucco curry with
freshly ground spices*

Hyderabadi Dal Katli

*red lentils & spinach, tempered with
mustard & curry leaf*

Sarson Ka Saag

*warm blend of fresh mustard & spinach leaves finished
with jaggery & tempered whole red chilli*

Beetroot Raita

Basmati Rice

Naan

Christmas Chocolate Fondant

*bitter chocolate fondant with mincemeat centre,
pistachio sabayon, milk sorbet*

*Customers with nut allergies / intolerances eating
in our restaurants do so entirely at their own
risk. All our dishes can contain traces of nut.
There could be accidental cross-contamination
from cooking oils, utensils or nut particles.*

*Menu is offered for the whole table. Minimum
order of 2 diners, maximum order of 8 diners.
Service is discretionary but a recommended 12.5%
will be added to your bill, all of which is distributed
to our staff. All prices include VAT at current rate.*

VEGETARIAN CHRISTMAS DAY MENU £95pp

Bengal Punch

*Diplomatico Mantuano rum, falernum, pomegranate, mint,
kokum, patchouli, whiskey barrel aged bitters*

Allahabadi Baked Samosa
*homemade pastry filled with
vegetables, served with tangy chutneys*

Nutty Yoghurt & Corn Kebab
with an almond & panko crust

Tandoori Paneer Tikka
*homemade cottage cheese &
pickle marinade*

Vegetable & Kale Seekh Kebab
*vegetable seekh stuffed with
black fig chutney*

Caramelised Brussels Sprouts
*caramelised Brussels sprouts with
chestnuts*

Grilled Portobello Mushroom
stuffed with smoked & pickled aubergine

Tandoori Pickled Cauliflower
served with cauliflower chutney

Vegetable Kofta Curry
*vegetable dumplings stuffed with prunes,
served in a yellow tomato & roasted pepper sauce*

Hyderabadi Dal Katli
*red lentils & spinach, tempered with
mustard & curry leaf*

Sarson Ka Saag
*warm blend of fresh mustard & spinach leaves finished
with jaggery & tempered whole red chilli*

Beetroot Raita

Basmati Rice

Roti

Christmas Chocolate Fondant
*bitter chocolate fondant with mincemeat centre,
pistachio sabayon, milk sorbet*

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order of 2 diners, maximum order of 8 diners.
Service is discretionary but a recommended 12.5%
will be added to your bill, all of which is distributed
to our staff. All prices include VAT at current rate.*