

# New Year's Eve Menu £95 per person

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Glass of Champagne on arrival

## Rajasthani Churi Chaat

*Indian street food, with sweet & tangy chutneys*

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## Griddled Scottish Scallops

*mildly spiced red lentil & curry leaf sauce with a green apple salsa  
topped with oscietra caviar*

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## Coconut & Chilli Seabass

*with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa*

## Bell Pepper Chicken Tikka

*light, creamy chicken tikka laced with mixed bell peppers*

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## Crispy Lobster

*tossed in a spicy red chilli jam*

## Char-grilled Lamb Chop

*new season lamb, spiced marinade & pistachio crust*

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## Goan Green Chicken Curry

*succulent chicken curry with fresh green herbs, toasted spices & coconut*

## Hyderabadi Dal Katli

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

## Beetroot Raita

## Basmati Rice

## Naan

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## Warm Fondant

*bitter chocolate fondant with a liquid cardamom caramel centre,  
pistachio sabayon, milk sorbet*

## Executive Chef Karunesh Khanna

Wine pairing available for an additional £85 per person

Menu offered on 31.12.2021 between 7 and 10.15pm.

*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 New Year's Eve Menu £95 per person

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Glass of Champagne on arrival

## Rajasthani Churi Chaat

*Indian street food, with sweet & tangy chutneys*

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## Allahabadi Baked samosa

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

## Tandoori Paneer Tikka

*homemade cottage cheese & pickle marinade*

## Vegetable & Kale Seekh Kebab

*vegetable seekh stuffed with black fig chutney*

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## Nutty Yoghurt & Corn Kebab

*with an almond & panko crust*

## Grilled Portobello Mushroom

*stuffed with smoked & pickled aubergine*

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## 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*

## Beetroot Raita

Basmati Rice

Naan

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## Warm Fondant

*bitter chocolate fondant with a liquid cardamom caramel centre,  
pistachio sabayon, milk sorbet*

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