



Essence  
at The Pantiles

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# *Festive Menus*

## FESTIVE TASTING MENU

### Tokri Chaat (d,gl)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashes with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate



### Jalpari (d)

Hand-dived pan-seared scallops, textures of cauliflower, cauliflower pickle  
*Chapel Down Brut Reserve, Kent, England*



### Tangra Chilli Prawns (cr,so,e,gl)

Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce  
*Riesling, Scheifer, Steillage, Mosel, Germany*



### Dopiazza Chicken (d)

Chargrilled chicken supreme, aromatic dopiazza sauce, with roscoff onion and charred spring onions, lemon rice  
*Pinot Noir, Hesketh, Adelaide Hills, Vintage 2022*

or

### Textures of Lamb (d,mu,gl,e)

Fennel scented lamb chop, elaichi bhuna gosht, garlic naan  
*Rioja Reserva, Monte Real, Spain*

or

### Monk Fish Nihari (d)

Chargrilled Cornish monk fish tail, Nihari broth, caramelised onion ring  
*Albariño, 'Genio y Figura', Spain*



### Dessert (d)

Chef's special platter  
*Chapel Down English Rosé, Kent, England*

**£54.95 per person | £39.95 wine pairing**

Please inform your server of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan

## CHRISTMAS DAY

Welcome cocktail  
Spiced Peach Bellini

Amuse bouche

Lobster momo, lobster bisque, tomato gorkha chutney (cr, gl)

Appetisers (Choose any one)

**Wagyu Beef Ke Seekh:** fine spiced chargrilled minced wagyu beef,  
coated with onions and peppers (d)

**Jalpari:** pan-seared hand dived scallops, moillie sauce, crushed wasabi (cr,d)

**Chengezi Champein:** fennel scented chargrilled lamb chops with  
zesty orange and baby leaf salad (d)

**Turkey Tikka Kali Mirch:** black peppercorn and dry pomegranate  
marinated turkey tikka, cranberry chutney (d)

**Raj Kachori:** regal street food – a large wheat crisp, spiced chickpeas,  
splash of chutneys, Mumbai sev, pomegranate(d,gl) V

Mains (Choose any one)

**Sikandari Raan:** roasted lamb shank, lamb jus, garlic cumin potatoes,  
baby carrots (d)

**Punjabi Murg Makhanwala:** chargrilled chicken supreme, makhni sauce,  
amritsari pindi chole foam (d)

**Lobster Malabar Curry:** chargrilled Cornish lobster tail, shrimp  
balchao uttapam, pak choi, malabar sauce (cr,d)

**Seafood Kara Kuzhambu:** pan-seared king prawns, sea bass, green  
mussels, aromatic coconut sauce with ginger and curry leaves (cr,m,d)

**Subz Rattan:** King Edward potatoes with black truffle, artichoke kofta,  
awadhi sauce (d,n)

Main courses are served with beans poriyal, tilwale aloo, yakhni pulao  
and assorted breads (d,gl,e,n)

Dessert

Chef's special platter (d)

A glass of mulled wine | coffee and mince pies

**£105 per person**

A deposit of £50 per person is required

Opening hours: 12:00 - 18:00

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## BOXING DAY

### Appetisers

(Choose any one)

**Makali Fry:** crisp fried squid with chillies, lime and chilli dressing

**Malwani Prawns:** chargrilled king prawns, malwani spices,  
smoked pepper chutney (cr)

**Bhatti Ka Murg:** chargrilled chicken supreme marinated in cumin and mace,  
served with plum chutney (d)

**Lamb Galouti Kebab:** aromatic minced lamb patties, zesty salad,  
lavender mint chutney (d)

**Tangra Chilli Paneer:** crispy batons of cottage cheese, spring onions, peppers,  
garlic chilli sauce (d,so,gl)



### Mains

(Choose any one)

**Seafood Kara Kuzhambu:** pan-seared king prawns, sea bass, green  
mussels, aromatic coconut sauce with ginger and curry leaves (cr,m,d)

**Chicken Chettinad:** pan-seared chicken supreme stuffed with baby  
spinach and wild garlic, chettinad sauce (d)

**Gosht Beliram:** masaledar best cuts of lamb leg cooked in royal opulent  
brown onion gravy with garam masala (mu,d)

**Laal Maas:** chargrilled angus fillet steak, Rajasthani spices, jus,  
gunpowder chips (£9 supplement) (d)

**Shahi Malai Kofta:** artichoke and vegetable dumplings, awadhi  
saffron sauce (d,n)

Main courses are served with aloo thoran, saag makai, navrattan pulao and  
garlic coriander naan (d,gl,e)



### Dessert

Duo chocolate parfait with salted caramel ice cream (d)

### £49 PER PERSON

A deposit of £30 per person is required

1st seating: 12:00pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm

Dinner: 6:00 - 10:00pm

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## NEW YEARS EVE

### Appetisers (Choose any one)

**Raj Kachori:** regal street food – a large wheat crisp, spiced chickpeas, splash of chutneys, Mumbai sev, pomegranate (d) ⑤

**Makali Fry:** crisp fried squid with chillies and lime

**Tangra Chilli Prawns:** tiger prawns stir fried with chilli sauce, onions & peppers (so,cr,gl)

**Murg Tiranga:** trio of chicken: lehsuni malai tikka, murg hariyali tikka, pepper chicken tikka (d)

**Venison Ke Seekh:** fine spiced chargrilled minced venison, tomato and date chutney (d)

**Duo of Lamb:** star anise & fennel scented lamb chop and lamb boti kebab skewered in the tandoor (d)



### Main Course (Choose any one)

**Prawn Balchao:** pan-seared king prawns, pak choi, goan balchao sauce (cr,d)

**Essence Kebab Platter:** lemon scented king prawn, mustard salmon, malai chicken tikka, hariyali chicken tikka and lamb chop (d,cr,mu)

**Chicken Dopiazza:** chargrilled cornfed chicken supreme cooked in traditional dopiazza style, salt baked roscoff onions and charred spring onions (d)

**Dilli Ka Butter Chicken:** tandoori pulled chicken in a creamed tomato and fenugreek sauce (d,n)

**Dak Bungalow Curry:** Anglo Indian lamb rump curry, masala potato, lamb samosa (d,gl)

**Textures of Beef:** chargrilled Angus fillet steak, beef kosha mangsho, beef tikka pie (d,gl)

**Rajasthani Subz Soola Sashlik:** a mélange of chargrilled cottage cheese, broccoli, soya chaap served with a tangy kadhai sauce (d,so)

Main courses are served with Punjabi aloo matar masala, saag makai, lemon rice, assorted breads (d,gl,e,n)



### Dessert

Passion fruit tart, white chocolate ice cream (d,gl)

1st seating: **£58pp** 5:15pm – 8:15pm (A deposit of £25 per person is required)

2nd seating: **£105pp** 8.30pm – midnight (A deposit of £50 per person is required)

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## NEW YEARS DAY

### Appetisers (Choose any one)

**Raj Kachori:** regal street food – a large wheat crisp, spiced chickpeas, splash of chutneys, Mumbai sev, pomegranate (d) ⑦

**Tangra Chilli Prawns:** Indo-Chinese style sweet and sour prawns with peppers and onions (cr,so,gl)

**Makali Fry:** crisp fried squid with chillies and lime

**Chicken Reshmi Kebab:** fine minced chicken infused with fresh basil, mango and garden fresh salad (d)

**Duck Keema Pao:** spiced duck mince, quail eggs, mini bun, kachumber salad (d,gl)

**Lamb Seekh Kebab:** fine spiced minced lamb coated with onions and pepper, skewered in the tandoor (d)



### Main course (Choose any one)

**Kebab Platter:** chargrilled king prawn, mustard salmon, lehsuni malai chicken tikka, hariyali chicken tikka and lamb burra kebab (cr,d,mu)

**Saag Chicken:** chargrilled chicken supreme, baby spinach and chicken masala, masala potato (d)

**Malabar Prawn Curry:** pan-seared king prawns podi masala, coconut and tamarind sauce, shrimp balchao cutlet (cr,d)

**Nalli Lamb Rogan Josh:** lamb shank cooked with an aromatic Kashmiri rogan jus

**Shahi Kofta:** spiced artichoke and vegetable dumplings served in a tangy awadhi korma (d,n) ⑦

Main courses are served with podi aloo, saag makai, pulao rice and garlic coriander naan (d,gl,e)

### Dessert

Jalebi crème brûlée (d,gl)

### 2 Courses £43.95 | 3 Courses- £46.95

A deposit of £25 per person is required

1st seating: 12:30pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm

Dinner – à la carte menu

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