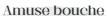






Welcome cocktail Spiced peach bellini



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



(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) Chengezi champein: fennel scented chargrilled lamb chops with zesty orange and baby leaf salad (d,mu)

Turki tikka kali mirch: black peppercorn and dry pomegranate marinated turkey tikka, cranberry chutney (d) Raj kachori: regal streetfood, large wheat bubble splashed with mint, tamarind, sev and sweet yoghurt (d)

#### 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)

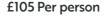
Lobster malabar curry: chargrilled cornish lobster tail, shrimp balchao uttappam, pak choi, malabar sauce (cr)

Seafood kara kuzhambu: pan-seared king prawns, sea bass, green mussels, aromatic coconut sauce with ginger and curry leaves (cr,m,d) Subz thaal: king edward potatos with black truffle, artichoke kofta. Awadhi sauce (d.n)

Main courses are served with beans poriyal, tilwale aloo, yakhni pulao and assorted breads

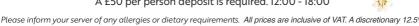


Dessert Chefs special platter A glass of mulled wine | coffee and mince pies



A £50 per person deposit is required. 12:00 - 18:00

(MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan















### 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: aromatice minced lamb patties, zesty salad, lavender mint chutmey (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 coocnut sauce with ginger and curry leaves (cr,mu,m) 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 course is served with aloo thoran, saag makai, navrattan pulao and garlic coriander naan (d,gl,e)

#### Dessert

Duo chocolate parfait with salted caramel ice cream

#### £49 PER PERSON

A deposit of £30 per person is required lst seating: 12:00pm - 2:45pm | 2nd seating: 3:00pm- 5:45pm Dinner: 6:00 - 10:00pm













#### NEW YEARS EVE

## Appetisers (Choose any one)

Raj kachori: regal street food, wheat bubble filled with spiced potatoes and chickpeas, splash of chutneys, Mumbai sev and pomegranate (d) Makali fry: crisp fried squid with chillies and lime

Tangra chilli prawns: tiger prawns stirfried with chilli sauce, onions & peppers (so,mu,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)

Essence kebab platter: lemon scented king prawns, mustard salmon,
malai chicken tikka, hariyalli tikka and lamb chop (d,cr,mu)

Chicken dopiaza: chargrilled cornfed chicken supreme cooked in traditional dopiaza 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)

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)

Rajathani subz soola sashlik: a mélange of chargrilled cottage cheese, broccoli, soya chaap served with a tangy kadhai sauce (d)

All main courses served punjabi aloo muttar masala, saag makai, lemon rice, assorted breads

### Dessert Passion fruit tart, white chocolate ice cream

1st seating: £58pp 5:15pm - 8:15pm £25 deposit required 2nd seating: £105pp 8.30pm - midnight £50 deposit required







#### 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)  $\Psi$ 

**Tangra chilli prawns:** indo -chinese style sweet & sour prawns with peppers & onions (cr,so,e,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, murg hariyalli 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)

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) ♥

Main courses are served with podi aloo, saag makai, pulao rice and garlic coriander naan

Dessert Jalebi crème brûlée and pista kulfi

2 Courses £43.95 | 3 Courses- £46.95 lst seating: 12:30pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm Dinner – a la carte menu £25pp deposit