



# Essence

at The Pantiles

## CHRISTMAS DAY

Welcome cocktail  
Spiced peach bellini



### Amuse bouche

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



### 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)

**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 potatoes 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

**£105 Per person**

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

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



# Essence

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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,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

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

Dinner: 6:00 - 10:00pm

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# Essence

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## 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 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)

**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

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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) ⑤
- 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) ⑤

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

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

Dinner – a la carte menu £25pp deposit

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