

Trinity Theatre Invite You To,
An Audience With Atul Kochhar

8th October 2026

6pm: Welcome glass of Prosecco

6.15pm: Cooking demo by Chef Atul Kochhar with a short Q&A

7pm: Chef's 5 Course Tasting Menu

Apples, Artichoke & Beetroot (d,gl)

Apple dhokla, achari artichoke, beetroot croquette, feta



Prawns & Mackerel (cr)

Grilled Goa prawns xec xec, mackerel rechado, celeriac



Norwich Free Range Chicken (mu,d)

Tamil spiced roasted chicken supreme, butternut and kale squash,
kozhambu gravy



Scottish Venison (gl,e,d)

Spiced venison keema pie, carrots, cabbage and rogan gravy



Bread & Butter Pudding (d,e,gl)

With vanilla ice cream and ginger custard

£59.95 pp | Optional Wine Pairing : £35 pp

Atul Kochhar



Essence
at The Pantiles

TRINITY
THEATRE

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Paneer (d)

Xec xec, courgette rechado, celeriac



Spiced Aubergine Steaks (mu,d)

Butternut, kale, squash, kozhambu gravy



Soy & Edamame Pie (gl,e,d)

Carrots, cabbage, masala gravy



Carrot Halwa & Rabari Custard (d,n)

£59.95 pp | Optional Wine Pairing : £35 pp

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Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT. A 12.5% service charge is applied to all drinks consumed, including wine pairing.
Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan