Essence
at The Pantiles

by Atul Kochhar

Festive Menus

ESSENCE WROTHAM

By Atul Kochhar

Discover a new destination for Indian dining

OPENING 27TH OCTOBER IN WROTHAM HEATH

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Essence atWrotham Heath, London Road, Wrotham Heath, TN15 7RU

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INDIAN ESSENCE
BY ATUL KOCHHAR

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Essence
at The Pantiles

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FESTIVE SIX COURSE TASTING MENU

Tokri Chaat (d)
Regal street food, straw potato basket, spiced green chickpeas and potato, splashed with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate

Karara Kekda (cr,e)
Golden-fried crispy soft shell crab delicately spiced with Kashmiri chilli, apple and corn salad, passion fruit chilli chutney
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, Pikes, Claire Valley, Australia

Seasonal Sorbet

Dum ka Murg (d)
Saffron-infused chicken supreme, slow-cooked on dum with caramelised onion and aromatic spices
Pinot Noir, Les Mougeottes, Pays D'oc, France

or

Halibut Moillie
Pan-seared halibut, grilled asparagus, idiyappam, moillie sauce
Rioja Reserva, Monte Real, Spain

or

Shahi Lamb
Fennel scented lamb chop, tender diced kid goat masala and grilled asparagus
Albariño, 'Genio y Figura', Spain

Main course is served with dal makhni, garlic naan and lemon rice

Dessert (d)
Spiced tandoori apple with caramelised fig ice cream
Royal Tokaji, late harvest, Tokaji, Hungary

£56.95 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

Lobster Tart
Cornish lobster, tomato and chilli chutney, saffron malai, curry leaf (cr, gl)

Appetisers (Choose any one)
Duck Galawat: Lucknowi duck galawat, smoked plum chutney, crisp lotus root
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)
Kashmiri Turkey Tikka: chargrilled turkey supreme, Kashmiri chilli, fennel and mace, saffron yoghurt, smoked plum and pistachio (d,n)
Raj Kachori: regal street food – a large wheat crisp, spiced chickpeas, splash of chutneys, Mumbai sev, pomegranate(d,gl) Ⓥ

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)
Monkfish Ghee Roast: chargrilled monkfish, Mangalorean ghee roast masala, kokum, curry leaf and coconut (d)
Guchhi & Artichoke Kofta: Kashmiri morel and artichoke kofta, saffron-Awadhi sauce, black truffle and pistachio (d,n)

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

Dessert (d,n)
Essence Christmas Pudding - Spiced Christmas pudding, saffron-cardamom crème anglaise, cranberry-orange compote, pistachio praline and honeycomb ice cream
A glass of mulled wine | coffee and mince pies

£110 per person | £70 per child (under 11yrs)

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: crispy fried squid with chillies, lime and chilli dressing

Malvani Prawns: chargrilled king prawns, Malvani spices, smoked pepper chutney (cr)

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

Lamb Seekh Kebab: hand-minced lamb, Kashmiri chilli, roasted cumin & coriander, charred onion, mint yoghurt and pomegranate (d)

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

Mains

(Choose any one)

Coastal Seafood Moilee: pan-seared king prawns, sea bass, green-lipped mussels, delicate coconut moilee, kokum, ginger, curry leaf and charred lemon (cr,m,d)

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

Ahuna Gosht: slow-braised lamb shoulder, Bihari whole spices, black cardamom, roasted garlic, caramelised onion and rich lamb jus (mu,d)

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

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 | £32 per child (under 11yrs)

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 YEAR'S EVE

Appetisers (Choose any one)

Raj Kachori: regal street food – a large wheat crisp, spiced chickpeas, splash of chutneys, Mumbai sev, pomegranate (d,gl) Ⓥ
Makali Fry: crispy fried squid with chilli and lime dressing
Tangra Chilli Prawns: tiger prawns stir fried with chilli sauce, onions & peppers (so,cr,gl,e)
Murg Teen Rang: chargrilled chicken supreme three ways; saffron and garlic malai, green mango and coriander, black pepper and smoked plum (d)
Venison Kosha Pithivier: slow-cooked venison kosha mangsho, caramelised onion, black cardamom, smoked plum, flaky pastry (d,gl)
Duo of Lamb: star anise & fennel scented lamb chop and lamb boti kebab skewered in the tandoor (d)

Main Course (Choose any one)

Jhinga Angaare: chargrilled king prawn, smoked chilli-coconut, kokum, green mango and curry leaf, kokum & saffron velouté (cr,mu)
Essence Kebab Platter: lemon scented king prawn, mustard salmon, malai chicken tikka, hariyali chicken tikka and lamb chop (d,cr,mu)
Dum Ka Murg: slow-cooked corn-fed chicken supreme, saffron and mace dum sauce, caramelised Roscoff onion, smoked almond and crisp chicken skin (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)
Angus Beef Cheeni: chargrilled Angus fillet steak, black pepper and jaggery glaze, tamarind, curry leaf and smoked onion (d,gl,mu)
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 beans poriyal, udaigiri aloo, tomato rice and garlic coriander naan (d,gl,e,n)

Dessert

Passion fruit tart, jalebi ice cream (d,gl)

1st seating: **£59.95 per person | £39 per child (under 11yrs)**
5:15pm - 8:15pm (A deposit of £25 per person is required)
2nd seating: **£109.95 per person**
8.30pm - midnight (A deposit of £50 per person is required)

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NEW YEAR'S DAY

Appetisers (Choose any one)

Raj Kachori: regal street food – a large wheat crisp, spiced chickpeas, splash of chutneys, Mumbai sev, pomegranate (d,gl) Ⓥ
Tangra Chilli Prawns: Indo-Chinese style sweet and sour prawns with peppers and onions (cr,so,gl,e)
Makali Fry: crispy fried squid with chilli and lime dressing
Chicken Reshmi Kebab: silken minced chicken kebab, fresh basil, green mango, saffron yoghurt and pickled cucumber (d)
Duck Keema Pao: spiced duck keema, quail egg, toasted mini pao, kachumber and mint (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 Murg: chargrilled chicken supreme, baby spinach and fenugreek masala, crisp potato and garlic yoghurt (d)
Malabar Prawn Curry: pan-seared king prawns podi masala, coconut and tamarind sauce, shrimp balchao cutlet (cr,d)
Lamb Nihari: slow-braised lamb neck fillet, aromatic nihari jus, ginger, pickled shallot and baby potato
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 (d,gl,e)

Dessert

Kesar Kulfi Tart
Saffron kulfi tart, pistachio praline, cardamom pastry, rose and raspberry, crisp jalebi (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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