

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) ⑤

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 (gl)

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

A deposit of £50 per person is required

Opening hours: 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, (MO)-Mollusc (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan