

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) ⑦

Makali Fry: crispy fried squid with chilli and lime dressing (mo)

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 kadhahi 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)

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