NEW YEAR MENU £34.95

Amuse Bouche

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Starters Platter

Shahi Chicken Sheek
Mince chicken sheekh seasoned with royal cumin and saffron.

Tandoori Portobello Mushroom V
Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.

Shikari Champey
Charred in its natural flavours, delicately spiced and drizzled with mint yogurt.

Spicy Crab & Cod Cake
Seasoned with Funnel, crispy fried with mango kathchumber

Mains - choose any one

Travancore Chicken Curry
Chicken Curry from Kerala, cooked in pepper made from garlic, mustard seeds curry leaves, Coconut and Ginger.

Seafood Moliee
King Prawn, Scallops, sea bass fillets in coconut mustard sauce.

Laal Maas Achari
Spicy welsh lamb cooked in pickley spice

Paneer Lababdar (V)
Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices.

Green Turkey Curry
Blend of coriander, tamarind green chillies and fresh mint.

Sides- Accompanied with fresh winter garden vegetable, Malaai Daal Makhni – slow cooked black lentil, Saffron Pilaf & Bread basket

Dessert - choose any one

Cardamom and Pistachio Kheer with coconut Ice cream

Saffron infused Gulab Jamun with Ice Cream

Vegetarian options available

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill