



christmas 2018 party menu A

blue cheese naan

cauliflower and saffron shorba

*

potato sphere chaat, white pea mash

*

kashmiri morels, walnut powder, parmesan papad

*

meetha achar prawn, onion seeds

*

sorbet

*

chettinad grouse, pumpkin & coconut curry

or

dal gosht, lamb shank kofta, five lentil puree

*

indian accent kulchas, dal, raita, chicken barberry pulao

*

doda barfi treacle tart, vanilla bean ice cream

makhan malai, saffron milk, rose petal jaggery brittle, almonds

£90 per person



christmas 2018 party menu B

blue cheese naan

pumpkin shorba

*

potato sphere chaat, white pea mash

*

kashmiri morels, walnut powder, parmesan papad

*

tiger prawns, indian sorrel chutney

*

sweet pickle pork ribs, sundried mango, onion seeds

*

dal gosht, lamb shank kofta, five lentil puree

*

chuski elder flower

*

chettinad grouse, pumpkin & coconut curry

*

indian accent kulchas, dal, raita, lamb barberry pulao

*

doda barfi treacle tart, vanilla bean ice cream

carrot halwa, pistachio crumble, clotted cream

10 course | £95 per person



christmas 2018 party menu C
(only when entire private dining room booked)

choice of 6 canapes (pass around)

*

blue cheese naan

cauliflower & saffron shorba

*

potato sphere chaat, white pea mash

*

kashmiri morels, walnut powder, parmesan papad

*

sweet pickle pork ribs, sundried mango, onion seeds

*

sea bream, asparagus, kerala coconut moilee

or

dal gosht, lamb shank kofta, five lentil puree

*

indian accent kulchas, dal, lamb bayberry pulao, raita

*

doda barfi treacle tart, vanilla bean ice cream

makhan malai, saffron milk, rose petal jaggery brittle, almonds

£100 per person



Canapés

(choice of 6 veg + 6 non veg)

veg

paneer bhurji spring roll, green chilly chutney
mushroom galawat kabab, truffle cream
sweet pumpkin kofta, herb yogurt
masala aloo bonda, tomato pickle cream
sweet corn & fenugreek kabab, mint chutney
traditional sarson saag tart, caramel popcorn
herb tofu roll, red chilli chutney
spinach parmesan kofta, pine nuts
tandoori mushroom bouchee
three chilli paneer
aloo tikka chaat spoons

non veg

caramel pepper prawns
goan pulled pork tartines
butter chicken bouchee
amristari fish finger, coriander chutney
chettinad duck tarts, tamarind ketchup
lamb goti kabab, raw mango chutney
cheese & bacon papdi, sweet mango chutney
naga pork dumplings, tomato onion chutney
chicken tikka spring roll, green chilli chutney

£70 per person