



**christmas eve menu – vegetarian
dec 24, 2019**

sweet potato chaat, quinoa puffs

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wild mushroom kabab, roast pumpkin & curry leaf moilee

or

tofu masala, shishito peppers, asparagus & quinoa puffs

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‘kadhai paneer’, sweet pepper, charred coriander

or

green peas kofta, sweet potato, coconut curry

served with

roast chilli cumin sunchokes tamarind glazed brussel sprouts

tandoori turnip masala gujarati sweet corn spinach

chilli cauliflower kulcha, saffron butter black dairy dal

black garlic naan moral & pine nut pulao

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carrot halwa tart, ginger candy ice cream

caramelized pecan, rasmalai

£85 per person | wine pairing £45



christmas eve menu – non vegetarian
dec 24, 2019

sweet potato chaat, quinoa puffs

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tandoori bacon prawns, wasabi cream

or

'kadhai chicken', sweet pepper, charred coriander

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partridge musallam, almond korma

or

tawa scallops, roast pumpkin & curry leaf moilee

served with

roast chilli cumin sunchokes

tamarind glazed brussel sprouts

tandoori turnip masala

gujarati sweet corn spinach

venison tikka kulcha, rosemary butter

black dairy dal

black garlic naan

roast duck basmati pulao

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carrot halwa tart, ginger candy ice cream

caramelized pecan, rasmalai

£85 per person | wine pairing £45