



christmas party menu

A

blue cheese naan

cauliflower & saffron shorba

*

sweet potato chaat, quinoa puffs

*

sorbet

*

partridge musallam, almond korma

or

baked paneer pinwheel, tomato salan

served with

black dairy dal and black garlic naan (or gluten free millet roti, herb butter)

roast duck basmati pulao, wasabi yoghurt

roast chilli cumin sunchokes

tamarind glazed brussel sprouts

*

carrot halwa tart, ginger candy ice cream

£45 per person (lunch only)



christmas party menu

B

blue cheese naan

cauliflower & saffron shorba

*

sweet potato chaat, quinoa puffs

*

'kadhai chicken', sweet pepper, charred coriander

or

baked paneer pinwheel, tomato salan

*

sorbet

*

tawa scallops, roast pumpkin & curry leaf moilee

or

wild mushroom kabab, roast pumpkin & curry leaf moilee

served with

black dairy dal and black garlic naan (or gluten free millet roti, herb butter)

roast duck basmati pulao, wasabi yoghurt

roast chilli cumin sunchokes

tamarind glazed brussel sprouts

tandoori turnip masala

*

carrot halwa tart, ginger candy ice cream

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

£60 per person



christmas party menu

C

blue cheese naan

cauliflower & saffron shorba

*

sweet potato chaat, quinoa puffs

*

tandoori bacon prawns, wasabi cream

or

'kadhai chicken', sweet pepper, charred coriander

*

tadka hamachi, avocado, calcutta chutney

or

tiger prawns, sago fritters, indian sorrel chutney

or

beetroot chop, peanut butter, goat cheese raita

*

sorbet

*

chettinad chicken, coconut moilee

or

green peas kofta, sweet potato, coconut curry

baked sea bass, amritsari masala butter, sweet corn kadhi

or

wild mushroom kabab, roast pumpkin & curry leaf moilee

served with

black dairy dal and black garlic naan (*or* gluten free millet roti, herb butter)

roast duck basmati pulao *or* morel & pine nut pulao

roast chilli cumin sunchokes

tamarind glazed brussel sprouts

tandoori turnip masala

gujarati sweet corn spinach

chilli cauliflower kulcha

saffron butter

*

carrot halwa tart, ginger candy ice cream

caramelized pecan, rasmalai

£70 per person



christmas sharing menu

D

blue cheese naan

cauliflower & saffron shorba

*

sweet potato chaat, quinoa puffs

'kadhai paneer', sweet pepper, charred coriander

tandoori bacon prawns, wasabi cream

'kadhai chicken', sweet pepper, charred coriander

*

sorbet

*

partridge musallam, almond korma

tawa scallops, roast pumpkin & curry leaf moilee

green peas kofta, sweet potato, coconut curry

wild mushroom kabab, roast pumpkin & curry leaf moilee

served with

black dairy dal and black garlic naan (or gluten free millet roti, herb butter)

roast duck basmati pulao or morel & pine nut pulao

roast chilli cumin sunchokes

tamarind glazed brussel sprouts

tandoori turnip masala

gujarati sweet corn spinach

chilli cauliflower kulcha

saffron butter

*

carrot halwa tart, ginger candy ice cream

caramelized pecan, rasmalai

basmati rice kheer, rhubarb murabba, coconut jaggery ice cream

£80 per person



canapés selection

veg

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

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

4 canapés - £10 per person | 8 canapés - £20 per person



TERMS & CONDITIONS: PRIVATE DINING - CHRISTMAS

1. Our private dining options are available for Lower Ground Floor as well as Ground Floor. Seating begins at 12noon for lunch and at 5.30pm for dinner.
2. The lower ground floor private dining room can accommodate up to **18** guests, all on one table, or up to **30** guests on separate tables. The ground floor dining room can accommodate up to **40** guests, all on separate tables.
3. The minimum spend required for dinner reservations on the lower ground floor is £2000, Monday-Thursday and £3000, for Friday and Saturday. For lunch there is no minimum guarantee. However minimum of 15 guests are required to take private dining space during lunch.
4. We can accommodate up to **40** guests in our ground floor seating area. The minimum spend required for dinner reservations is £5000, Monday-Thursday and £6000, Friday and Saturday and for lunch it is £1500 and £2500.
5. The table below gives the capacities and costs, at a glance.

	Lower Ground Floor	Ground Floor	
Capacity	Up to 18 Guests on one table Up to 30 Guests on separate tables	40 Guests on separate tables	
Minimum Spend	Dinner	Dinner	Lunch
Monday to Thursday	£2000	£5000	£1500
Friday & Saturday	£3000	£6000	£2500

6. Please ask for our event menus as well as wine menus. We can suggest some of the more popular wines by the bottle so you could pre-order.
7. To secure your booking, we require a deposit of 50% of the minimum spend. Credit card details are required for all party bookings. In case of cancellation, we require minimum 4 weeks notice to get your 100% refund and minimum 2 weeks required to get 50% refund and if less than 2 weeks then no refund will be given.
8. Any changes to your booking including changes in party size or menus must be made in writing no less than 72 hours in advance.
9. In the event of decrease in number of guests on the day, please be advised that the pro rata charge is still chargeable with the full price of the menu per person.
10. Each party must order the same pre-selected menu. If you would like to choose wines from our wine list, these must be pre-ordered to ensure availability.
11. Please inform us of any allergies or dietary requirements ahead of your visit.
12. All payments made are non-refundable and non-transferable.
13. A 15% discretionary service charge will be applied to all Private Dining Room bookings and Exclusive Hire.
14. Our dress code is smart casual.
15. Our child policy permits children over the age of 10 years to dine with us.
16. We regret that due to the nature of our dining room, we are unable to accommodate prams and push chairs at our restaurant.