



of
MAYFAIR



FESTIVE MENU



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NON VEGETARIAN FESTIVE MENU

STARTERS

Kashmiri Jhinga (Cr, M, Su, Mu)

King prawns in a saffron-kissed Kashmiri curry with aromatic spices and a hint of cream.

Robata Chops (M)

Lamb chops, marinated in ginger and aromatic spices.

Kalami Butter Chops (M)

Succulent lamb chops marinated with herbs and spices, seared to perfection, and finished with a rich buttery glaze.

Palak Patta Chaat (G, M, Su)

Samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander dressed in chutneys and sweet, spiced yogurt.

MAINS

Palak Chicken (M)

Tender chicken simmered in a velvety spinach sauce, delicately spiced and finished with a hint of cream.

Nalli Gosht (M, N)

British lamb shank dices on the bone, slowly braised with a multitude of spices. A rich velvety curry with a distinctive taste of bone marrow.

Narali Machi (F, M, Su)

Fresh fish fillet gently cooked in a creamy coconut and subtle spice sauce, infused with aromatic herbs.

Aloo Bhindi (Su)

Stir fried okras and potatoes with onions, tomatoes and a touch of spice.

Madhu's Dal Makhni (M, Su)

Slow cooked black lentils, tampered in butter with ginger, garlic, onions, and tomatoes.

ACCOMPANIMENTS

Butter naan & Lachadar Paratha (G, M)

Pilau Rice (Su)

Pinapple, Mint & Pomegranate Raita (M)

DESSERT

Honey Cake (G, M, E)

Layers of delicate honey sponge filled with a light sour cream custard, creating a perfectly balanced, mildly sweet and creamy dessert.

75 PER PERSON

Please note, parties of 8 guests or more will be offered the festive set menu.

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Ce) Celery
(M) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame



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VEGETARIAN FESTIVE MENU

STARTERS

Chilli Paneer (G, M, So, Su, Ce)

Cottage cheese marinated in ginger & garlic tossed with green chillies, onions and peppers in a wok.

Malai Broccoli (M, Mu, Su)

Grilled broccoli marinated in Indian pickling spices.

Mock Chilli Chicken (G, M, So, Su)

Rich & spicy plant based protein pieces tossed in a wok with fresh green chillies, fenugreek & a blend of spices.

Palak Patta Chaat (G, M, Su)

Samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander dressed in chutneys and sweet, spiced yogurt.

MAINS

Saag Paneer (M, Su, Mu)

Fresh paneer cubes gently simmered in a velvety spinach sauce, delicately spiced for a harmonious, refined flavour.

Malai Kofta (M, N)

Delicate vegetable and paneer dumplings in a silky, spiced cashew cream sauce.

Jackfruit Jalfrezi (M, Su, N)

Jackfruit tossed with bell peppers and onion tomato masala.

Aloo Bhindi (Su)

Stir fried okras and potatoes with onions, tomatoes and a touch of spice.

Madhu's Dal Makhni (M, Su)

Slow cooked black lentils, tempered in butter with ginger, garlic, onions, and tomatoes.

ACCOMPANIMENTS

Butter naan & Lachadar Paratha (G, M)

Pilau Rice (Su)

Pinapple, Mint & Pomegranate Raita (M)

DESSERT

Mango Coconut Cake (G, M, E)

Layers of moist coconut sponge paired with luscious mango cream, creating a tropical, velvety dessert with delicate sweetness.

75 PER PERSON

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VEGAN FESTIVE MENU

STARTERS

Achari Gobhi (G, Su, Se)

Tender cauliflower florets tossed in a tangy, aromatic pickling spice blend, lightly sautéed to perfection.

Chilli Garlic Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Mini Veg Samosa (G, Su, Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney.

Palak Patta Chaat (G, Su)

Samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander dressed in chutneys and sweet, spiced yogurt.

MAINS

Channa Masala (Su)

Chickpeas gently simmered in our unique masala blend of spices.

Baingan Bharta (Su)

Char-smoked aubergine mash, cooked with onion, cumin and green peas.

Jackfruit Jalfrezi (Su, N)

Jackfruit tossed with bell peppers and onion tomato masala.

Aloo Bhindi (Su)

Stir fried okras and potatoes with onions, tomatoes and a touch of spice.

Tadka Dal

Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.

ACCOMPANIMENTS

Tandoori Roti (G)

Pilau Rice (Su)

Pinapple, Mint & Pomegranate Vegan Raita (So, Su)

DESSERT

Bromley Apple Pie (G, N)

Tender, spiced apples baked in a flaky, plant-based pastry, offering a warm, comforting dessert.

75 PER PERSON

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(M) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame