



of  
MAYFAIR

## NON VEGETARIAN FESTIVE MENU

### STARTERS

#### Kashmiri Jhinga (Cr, M, Su)

King prawns pan fried to perfection in warm kashmiri spices finished with a whisper of aromatic fenugreek.

#### Robata Chops (M)

Lamb chops marinated in ginger and aromatic spices.

#### Kalmi Butter Chops (M, Su)

Succulent chicken 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, Su)

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

#### Nalli Gosht (M, Su)

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.

#### Nariyali Machi (F, Mu, N, 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 - (Cr) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame



*of*  
MAYFAIR

## 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, 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 mustard greens 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)

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, So, Su)

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

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 - (Cr) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame





of  
MAYFAIR

## VEGAN FESTIVE MENU

### STARTERS

#### Achari Gobhi (Su, Mu)

Tender cauliflower florets charcoal in aromatic pickling spice blend, grilled on robata.

#### Chilli Garlic Mogo (Su)

Crispy fried cassava chips tossed in roasted spices and garlic.

#### 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)

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 (Su)

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

#### Bramley Apple Pie (G, So, Su)

Tender, spiced apples baked in a flaky, plant-based pastry, offering a warm, comforting 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 - (Cr) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame



*of*  
MAYFAIR



FESTIVE MENU