



FESTIVE MENU

ALLERGENS:

(F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard
(Cr) Crustacean (So) Soya (Su) Sulphites (Mo) Molluscs (Se) Sesame
(Ce) Celery (L) Lupin (P) Peanuts.

Please inform your order taker of any allergy or special dietary requirements before placing your order. Please note that we do work in an environment that handles numerous ingredients and allergens.

A 12% service charge is added to your total bill (6% discretionary and 6% fixed).

NON-VEGETARIAN

STARTERS

Murgh Tikka

Traditionally spiced and marinated chicken thigh, chargrilled on the robata (M) (Su)

Robata Chops

British grass-fed lamb chops, marinated in aromatic spices (M) (Su)

Chilli Paneer

Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions and peppers (M) (G) (Su) (So) (Ce)

Palak Patta Chaat

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney (M) (G) (Su)

MAINS

Murgh Makhni

Tandoori chicken tikka, buttery tomato sauce, fenugreek & cream (M) (N) (Su)

Karahi Gosht

British lamb wok cooked with peppers & onions, tomatoes & freshly roasted spices (M) (Su)

Madhu's Makhni Dal

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)

Methi Aloo Gobi

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

ACCOMPANIMENTS

Butter Naan & Lachadar Paratha (G) (M)

Pilau Rice (Su)

Pineapple, Mint & Pomegranate Raita (M)

DESSERT

Chocolate Christmas Tree

Decadent chocolate, delicately sculpted and adorned with refined festive accents. (E) (M) (N) (G)

£20 SUPPLEMENT FOR A GLASS OF
LAURENT-PERRIER ROSÉ/BRUT



*Please note: parties
of 8 guests or more
will be offered the
Festive Set Menu.*

VEGETARIAN

STARTERS

Vegetable Samosa

Crisp flaky pastry, spiced potato & peas (G) (Su)

Malai Broccoli & Asparagus

Chargrilled, broccoli & asparagus with a cream & cardamom marinade (M) (Su)

Chilli Paneer

Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions and peppers (M) (G) (Su) (So) (Ce)

Palak Patta Chaat

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney (M) (G) (Su)

MAINS

Karahi Paneer

Stir-fried Indian cheese, peppers & onions in a wholesome masala (M) (Su)

Baingan Ka Bharcha

Char-smoked aubergine mash, cooked with onion, cumin & green peas (Su)

Madhu's Makhni Dal

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)

Methi Aloo Gobi

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

ACCOMPANIMENTS

Butter Naan & Lachadar Paratha (G) (M)

Pilau Rice (Su)

Pineapple, Mint & Pomegranate Raita (M)

DESSERT

Chocolate Christmas Tree

Decadent chocolate, delicately sculpted and adorned with refined festive accents. (E) (M) (N) (G)

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VEGAN

STARTERS

Achari Gobi

Grilled cauliflower, marinated in Indian pickling spices (Su) (So) (Mu)

Masalala Mogo

Crispy fried cassava chips tossed in chilli & garlic (Su)

Vegetable Samosa

Crisp, flaky pastry, spiced potato & peas, served with tamarind chutney (G) (Su)

Palak Patta Chaat

British marsh samphire & crispy spinach leaves. Chilli, coriander, vegan sweet yoghurt, mint & tamarind chutney (So) (G) (Su)

MAINS

Bhindi Masala

Fried okra, onions, roasted cumin & a blend of spices (Su)

Baingan Ka Bhatha

Char-smoked aubergine mash, cooked with onion, cumin & green peas (Su)

Tadka Dal

Split yellow lentils tempered with turmeric, garlic, cumin and red chilli (Su)

Methi Aloo Gobi

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

ACCOMPANIMENTS

Tandoori Roti (G)

Pilau Rice (Su)

Pineapple, Mint & Pomegranate Vegan Raita (So)

DESSERT

Chocolate Christmas Tree

Decadent chocolate, delicately sculpted and adorned with refined festive accents. (So) (N) (G)

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