



NEW YEAR'S EVE 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

Achari Jhinga

Butterfly king prawns marinated with pickling spices and chargrilled
(Cr) (M) (Su) (Mu)

Robata Chops

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

Tandoori Salmon

Scottish salmon, spiced dill marinade, robata-roasted and served with herbed yoghurt mousse and caviar
(F) (M) (Su)

Palak Patta Chaat

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

MAINS

Masaledar Kuku

Chicken thigh in a rich, aromatic spiced sauce (M) (Su)

Boozi Bafu

British spring lamb chops cooked in our signature Kenyan family sauce
(M) (Su)

Madhu's Makhni Dal

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

Aloo Ravaiya

Stir fried new potatoes and baby aubergines in a rich masala with fresh coriander (Su)

ACCOMPANIMENTS

Butter Naan & Lachadar Paratha
(G) (M)

Saffron Pilau Rice (Su)

Pineapple, Mint &
Pomegranate Raita (M)

DESSERT

Saffron Milk Cake

Delicate saffron sponge soaked in fragrant milk and cardamom
(G) (M) (N)

£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

Paneer Pineapple Shashlik

Chargrilled paneer and pineapple, marinated in aromatic spices (M)

Aloo Tikki

Potato patties filled with garden peas & served with a tangy chickpeas, yoghurt & tamarind chutney (G) (M) (Su)

Gobi Surkh Angaar

Crispy fried cauliflower and broccoli tossed in a secret blend of spices (G) (So) (Su) (Ce)

Asparagus Choma

Chargrilled asparagus spears, finished with a drizzle of olive oil and a hint of seasoning for a smoky, refined flavour (Su)

MAINS

Palak Channa

Tender chickpeas in a velvety, delicately spiced spinach sauce (Su)

Broccoli & Beans Moilee

Tender broccoli and beans in fragrant coconut and mustard seed sauce (Su) (Mu)

Madhu's Makhni Dal

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

Aloo Ravaiya

Stir fried new potatoes and baby aubergines in a rich masala with fresh coriander (Su)

ACCOMPANIMENTS

Butter Naan & Lachadar Paratha (G) (M)

Saffron Pilau Rice (Su)

Pineapple, Mint & Pomegranate Raita (M)

DESSERT

Saffron Milk Cake

Delicate saffron sponge soaked in fragrant milk and cardamom (G) (M) (N)

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VEGAN

STARTERS

Tofu Pineapple Shashlik

Chargrilled tofu and pineapple, marinated in aromatic spices for a delicate sweet and savoury finish (Su) (So)

Aloo Tikki

Potato patties filled with garden peas & served with a tangy chickpeas, yoghurt & tamarind chutney (G) (M) (Su)

Gobi Surkh Angaar

Crispy fried cauliflower and broccoli tossed in a secret blend of spices (G) (So) (Su) (Ce)

Asparagus Choma

Chargrilled asparagus spears, finished with a drizzle of olive oil and a hint of seasoning for a smoky, refined flavour (Su)

MAINS

Sabnam Curry

Tender button mushrooms in a rich tomato and onion gravy, delicately spiced with aromatic herbs (N)

Broccoli & Beans Moilee

Tender broccoli and beans in fragrant coconut and mustard seed sauce (Su) (Mu)

Tadka Dal

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

Aloo Ravaia

Stir fried new potatoes and baby aubergines in a rich masala with fresh coriander (Su)

ACCOMPANIMENTS

Tandoori Roti (G)

Saffron Pilau Rice (Su)

Pineapple, Mint &
Pomegranate Vegan Raita (So)

DESSERT

Vegan Rose Cheesecake

Rich, rose and gulkand-flavoured vegan cheesecake with a biscuit crumb. (G) (So) (N)

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