

NEW YEAR'S EVE MENU

We have gathered the finest ingredients and treated them to some Indian sunshine so you can welcome the new year in style! Savour and celebrate with a taste of our sumptuous fusion of street food and fine dining.

£40.00

STARTERS

CHUKANDARI CHICKEN TIKKA

Tandoori roasted chicken breast infused in beetroot, with a beetroot dust and coconut chutney.

BATTAKH GULOUTI KEBAB

Kaffir lime & charcoal smoked goose patties, garlic pickle and mixed green chutney.

PATTAGOBHI CROQUETTES (V)

Brussel sprout croquettes, mustard chutney and red cabbage puchari.

MAINS

KORI GASSI

Chicken thighs cooked in a delicate combination of red chillies, coconut milk, and curry leaves from the Karnataka region of India.

MALABAR PRAWN CURRY (V)

Fresh water prawns cooked in a Malabar Coast fish curry.

SIDES

JERRA ALOO (V)

CARROT PORIAL (V)

DAL MAKHANI (V)

NAAN/ROTI/RICE (V)

DESSERT

BAPA DOI (V)

Steam bakeded yoghurt, served mix berries.

OR

CHOCOLATE MOUSSE (V)

Garam masala infused chocolate mousse, gulab jamun, pears and chocolate soil.