

NEW YEARS EVE MENU

5 Courses £85

With Wine Pairing £50



Amuse Bouché



Monkfish marinated with ground mint, coriander and pinenuts
Scottish Oyster Tempura with ajwain, curry leaves and dill raitha



Smoked Goose Tikka, freshly ground coriander and fennel; Apricot chilli chutney



Tender Delhi style Lamb Rump, chargrilled fennel with malt vinegar



Served with

Seasonal Vegetables tossed with coconut and glazed turmeric

Paneer Mutter Biryani

Peshawari Naan



Chilli Chocolate Delight

Peanut Butter Cardamon Ice Cream



Tea & Coffee

