

CHRISTMAS DAY M E N U

5 Courses £88

With Wine Pairing £50



Amuse Bouché



Grilled Black Cod, mustard, pink peppercorn and dill leaves
King Prawns with Kashmiri sweet chilli, garlic and nigella seeds
Capers bhurani raitha



Smoked turkey star anise, rosemary and garlic; Coconut sambol
String Hoppers



Somerset Lamb Cannon chargrilled with Rajastani spices



Served with

Seasonal vegetables tossed with Punjabi spiced apricot glaze
Andhra Tomato Rice
Porchini paneer kulcha



Christmas Pudding with candied ginger glaze

Star Anise Vanilla Ice-Cream



Tea / Coffee

