

NEW YEAR'S EVE M E N U

5 courses – £90

Wine pairing – £50

(4pm – 10pm)

Amuse bouché



Monkfish marinated with ground mint, coriander & pinenuts

Scottish oyster tempura with ajwain, curry leaves, Dill Raitha

Traditional Guinea fowl & wild mushroom bhunao served on Kerala tawa paratha,

Quail seekh kebab with sweet chilly and pickled onion



Char grilled Delhi style lamb rump, fennel with malt vinegar,
Seasonal vegetables tossed with coconut & turmeric glaze

Served with;

Paneer & Morrel mushroom Biryani

Peshawari Naan

Medley of dal tempered with cumin and garlic



Desserts

Chilly Chocolate Delight

Peanut Butter Cardamon Ice cream

