

CHRISTMAS DAY MENU

5 courses – £90

Wine pairing – £50

(12pm – 9pm)

Amuse bouché



Grilled black cod with mustard, pink peppercorn, and dill leaves
Tiger Prawns Dakshini, chilly, garlic, nigella seeds and gram flour batter
Bhurani capers raitha & coconut sambol
(2020 Hamilton Russell Chardonnay, Hemel-En-Aarde Valley, South Africa – 100ml)



Smoked turkey tikka with star anise, rosemary, and garlic
Oxtail slow braised with Lahori spices & jackfruit, served with string Hoppers
(2017 Tapanappa “Foggy Hill” Pinot Noir, Fleurieu Peninsula, Australia – 100ml)



Somerset Lamb Cannon, char grilled with Rajasthani Laal Maas spices,
Seasonal vegetables tossed with Malabar Spices

Served with;

Punjabi Dal Makhani, Andhra Tomato Rice, Porchini paneer kulcha
(2019 Jean Luc Colombo “Les Fees Brunes” Crozes-Hermitage, Syrah, Rhone Valley, France – 100ml)



Christmas Pudding with candied ginger glaze,
Masala tea Ice cream
(2017 Vin de Constance, Klein Constantia, Constantia, South Africa – 50ml)

A 12.5% discretionary service charge will be added to your bill.

