

# CHRISTMAS DAY MENU

*5 courses – £,110*

*Wine pairing – £,65*

*(12pm – 8pm , 8.30pm last order)*

Roasted creamy Romanesco & cumin soup, truffle cream, crispy chicken skin crumb

*Bollinger Special Cuvée, Aÿ, Champagne, France – 100ml*

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Black cod oven baked with mixed peppercorn and kasoonthi mustard,

Manipuri black rice khichdi

*2016 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 75ml*

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Prawn & squid pepper masala, kal dosa, kosambir salad

*2020 Bodegas Ochoa, "Lagrima Rosa" Navarra, Spain – 75ml*

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Turkey vindaloo slow braised with Goani spices, string hoppers, Bhutta Salad

*2015 Akitu A2 Pinot Noir, Central Otago, New Zealand - 75ml*

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Kashmiri lamb chop with saffron and almond, Crispy Lotus Steam

Served with;

Korma glazed baby sprouts, snow peas, beans, broccoli,

Green moong dal makhani , Rice , Olive paprika naan

*2017 Klein Constantia, "Anwilka " Shiraz/Cabernet Sauvignon, Stellenboch, South Africa – 125ml*

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Rasmalai cinnamon chocolate mousse, pouched cranberries

*1998 Taylor's Quinta de Vargellas Port, Douro, Portugal – 50ml*

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Tea / Coffee / Petit four

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

