

CHRISTMAS DAY VEGETARIAN MENU

5 courses – £100

Wine pairing – £65

(12pm – 8pm , 8.30pm last order)

Roasted creamy Romanesco & cumin soup, truffle cream, browned onion

Bollinger Special Cuvée, Ay, Champagne, France – 100ml

Patiala baby aubergine with smoked aubergine,

Manipuri black rice khichdi

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

Porcini mushroom & peas masala, kal dosa, kosambir salad

2016 Jean Becker Pinot Gris, Alsace, France - 75ml

Roasted pumpkin with Goan spices, string hoppers, Bhutta Salad

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

Punjabi chilli paneer with pepper and almond, Crispy Lotus Steam

Served with;

Korma glazed baby sprouts, snow peas, beans, broccoli

Green moong dal makhani , Rice, Olive paprika naan

2015 Akitu A2 Pinot Noir, Central Otago, New Zealand - 125ml

Rasmalai cinnamon chocolate mousse, pouched cranberries

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

Tea / Coffee / Petit four

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

