

NEW YEAR'S EVE MENU 2024

5 courses – £,110

Wine pairing – £,60

(5pm – 10.30pm)

(10.30pm last order)

Glass of Champagne Rose'

Quail, tawa kebab with apple blue cheese salad; winter wild berry chutney

Stone bass marinated with sundried tomato & Kashmiri spices, dill

Tandoori grilled scallops, coated with coriander chilli chutney,

Tandoori grilled turkey tikka with winter beet, nutmeg & ginger; on truffle

bisi belebath, warm lentil salad

Pan seared lamb cutlets, royal cumin, turmeric, garlic with lime juice

Seasonal vegetables tossed with coconut & tomato glaze

Served with;

Morel mushroom biryani

Gruyere cheese & chilli naan

Green dal makhani with garlic and tomato

Desserts

Poached William Pear with saffron syrup, Carrot & Walnut Halwa;

Pan Ice cream

