

NEW YEAR'S EVE VEG MENU 2024

5 courses – £,110

Wine pairing – £,60

(5pm – 10.30pm)

(10.30pm last order)

Lotus stem & jack fruit, tawa kebab with apple blue cheese salad; wild berry chutney

Organic, smoked pumkin with fennel and mango, dill

Kale & swede, onion pakora with coriander chilli chutney; pickled vegetables

Oven baked baby aubergine with puréed spinach stuffed; on truffle bisi belebath
warm lentil salad

Tandoori chutney paneer with royal cumin, fresh mint, garlic and lime juice

Seasonal vegetables tossed with coconut & tomato glaze

Served with;

Morelmushroom biryani

Gruyere cheese & chilli naan

Green lentil dal makhani with garlic and tomato

Desserts

Poached William Pear with saffron syrup,

Carrot & Walnut Halwa; Pan ice cream

