

CHRISTMAS DAY VEGETARIAN MENU

7 courses – £120

Wine pairing – £85

(12pm – 8pm)

(8.30pm last order)

Organic quince, tomato shorba; black garlic purée

2022 Tenuta Fertuna, Vermentino Bianco, Tuscany, Italy – 75ml

Aubergine steak oven baked with kasondhi mustard; lemony masala matta rice

2022 Turkey Flat Rose, Barossa Valley, South Australia – 75ml

Calcutta golden beetroot chops with ginger, chilli & curry leaves; Punjabi kadi

2019 Roodenkrantz, Lifestyle Pinotage, Western Cape, South Africa – 75ml

Andhra Chilli Tofu, green onions & clove & mace; vermicelli bagalabath, lentil salad

2022 Bodegas De La Marquesa, "Valseranno" Rioja Blanco barrica, Rioja, Spain – 100ml

Artichoke hearts grilled & methi malai paneer

Served with:

Kerala spiced, glazed baby sprouts, snow peas, beans, broccoli

Rice / Truffle Naan / Dal Panchratan

2013 Kilikanoon "Tregea Reserve" Cabernet Sauvignon, Clare Valley, South Australia – 175ml

Chocolate and orange mousse, pomelo marmalade, Cranberry & pumpkin ice cream

2018 Klein Constantia, Vin de Constance, Constantia, South Africa – 50ml

Tea / Coffee / Petit four

A 13% discretionary service charge will be added to your bill.

