

CHRISTMAS DAY MENU



कह नी { Kahani } ॥ STORY (Noun)

CHRISTMAS DAY MENU

7 courses – £125
Wine pairing – £80

Organic chicken bhaji with red onion, courgettes & coriander; smoked tomato chutney
2016 Jean Becker, Riesling, Kronenbourg, Alsace, France – 75ml



Chilean seabass oven baked with mixed peppercorn white crab bisi belebath
2022 Domaine d'Elise, Chablis, Burgundy, France – 75ml



Nargisi Kofta – quail eggs layered with venison mince; Mughlai lamb sauce
2022 La Ronciere Mayta Cabernet Sauvignon, Lincantén, Chile – 75ml



Turkey & truffle – tandoori smoked turkey with truffle, cream cheese & mace; quinoa khichdi
2019 Domaine Lamy-Pillot, "Boudriotte" Chassagne-Montrachet 1er Cru, Bourgogne, France – 100ml



Peshawari lamb cannon with fennel and star anise; pickled rhubarb
Kerala spiced glazed baby sprouts, snow peas, beans, broccoli

Served with

Dal Panchratan / Rice / Cheese chill Naan
2014 Château La Fleur de Bouard, Pomerol, Bordeaux, France – 175ml



Desserts

Chocolate and orange mousse, pomelo marmalade, Cranberry & pumpkin ice cream
1998 Taylor's Quintade Vargellas Port, Douro, Portugal – 50ml



Tea / Coffee / Petit four

CHRISTMAS DAY VEGETARIAN MENU

7 courses – £120
Wine pairing – £80

Organic courgettes bhaji with red onion, potato & coriander; smoked tomato chutney
2016 Jean Becker, Riesling, Kronenbourg, Alsace, France – 75ml



Aubergine steak oven baked with kasoondhi mustard; truffle bisi belebath
2022 La Ronciere Mayta Cabernet Sauvignon, Lincantén, Chile – 75ml

Morel mushroom kofta with heritage carrot & water chestnuts; Mughlai melon seed sauce
2019 Domaine Lamy-Pillot, “Boudriotte” Chassagne-Montrachet 1er Cru, Bourgogne, France – 75ml



Green jack fruit with tomato, Andhra chilli, green onions & mace; quinoa khichdi
2023 Chateau d'Esclans Whispering Angel, Cotes de Provence, France – 100ml



Artichoke hearts grilled & methi malai paneer; pickled rhubarb
Kerala spiced, glazed baby sprouts, snow peas, beans, broccoli

Served with

Rice / Cheese chilli naan / Dal panchratan

2018 Hilberg-Pasquero, d'Alba Sul Monte DOC, Piedmont, Roero, Italy – 175ml



Desserts

Carrot fudge tiramisu, pomelo marmalade
2018 Vin de Constance, Klein Constantia, Constanica, South Africa – 50ml



Tea / Coffee / Petit four

Please inform your waiter of any allergy or dietary requirements
A 13% discretionary service charge will be added to your bill.