

# NEW YEAR'S EVE SET MENU

£75 per person | glass of bubbly on arrival & choice of Tandoori Pineapple Martini or Koh-I-Noor Espresso Martini

Please inform your server if you have any dietary requirements.

## AMUSE BOUCHE

### Crab Shorba

South Indian style crab and lentil soup with crab bonda

## STARTERS

### Dolat Ki Chaat (to share)

Warm baby potatoes with bhalla chaat

### Tandoori Salmon GF

Dill, honey, and mustard marinated home-smoked salmon

### Black & Gold Chicken GF

Activated charcoal and tamarind tandoor roasted chicken tikka

## MAIN COURSE (to share)

### Rogani Ribeye DF

Tandoori lamb ribeye with rogani jus

### Ghee Roasted King Prawns GF

Coastal spiced prawns roasted in ghee

### Burrata Butter Chicken GF

Classic chicken tikka morsels in creamy tomato sauce with Burrata

## SIDES (to share)

### Grilled Greens V GF

### Signature Black Lentils V GF

### Biryani Rice GF

### Wild Mushroom Naan V

## DESSERT

### Berry-Pomegranate Granita V

Minted berries and pomegranate served with rabdi in crisp chocolate parcel

## ALLERGY ADVICE

Should you have any dietary requirements, please ask a member of staff for more information.

V - vegetarian V - vegan GF - gluten free DF - dairy free N - contains nuts N - spicy

# NEW YEAR'S EVE VEGETARIAN MENU

£75 per person | glass of bubbly on arrival & choice of Tandoori Pineapple Martini or Koh-I-Noor Espresso Martini

Please inform your server if you have any dietary requirements. Vegan options available.

## AMUSE BOUCHE

### Dal Shorba

Classic South Indian style soup served with peas and potato bonda

## STARTERS

### Dolat Ki Chaat (to share)

Warm baby potatoes with bhalla chaat

### Tapioca Cake

Fenugreek and spinach cake served with crisp tapioca pearls

### Black and Gold Golbi

Activated charcoal and tamarind marinated tandoori cauliflower

## MAIN COURSE (to share)

### Aubergine Steak

Josper cooked aubergine steak on a bed of chowpatty bhaji

### Rajma Kofta

Punjabi style Rajma kofta with nilgiri korma

## SIDES (to share)

Grilled Greens    
Signature Black Lentils  

Biryani Rice   
Wild Mushroom Naan 

## DESSERT

### Berry-Pomegranate Granita

Minted berries and pomegranate served with rabdi in crisp chocolate parcel

## ALLERGY ADVICE

Should you have any dietary requirements, please ask a member of staff for more information.

 - vegetarian  - vegan  - gluten free  - dairy free  - contains nuts  - spicy