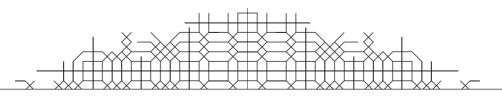


V E G E T A R I A N F E S T I V E M E N U

£65 per person | glass of bubbly on arrival | Christmas crackers | 1 bottle of house wine per group of 6

Please note that this menu is **ONLY** available by pre-order. Offer valid for groups of 4 and above, everyone on the table <u>must</u> order. Please inform your server if you have any dietary requirements.

$P R E - S T A R T E R \bigcirc$	MAINS (V) (GE)
Rani Kachori Crispy wheat bubble beetroot yoghurt	Burrata Saag Fenugreek cheese ground spice-flavoured saag confit garlic
STARTER ©	Dum Aloo Korma Cumin and raisins potato tarka makhani
Chowpatty Bhaji Tikki Buttery assorted vegetables quinoa tomato masala	ACCOMPANIMENTS 🗇
Josper Paneer Tikka 〈GF〉	Tadka Yellow Lentils (Y)GE)
Home-made paneer mini popcorn	Stir-Fried Vegetables (GF)
Signature Tandoori Broccoli (GF) (N) Chilli flakes pistachio micro greens	Saffron Pulao Rice 🏵 Tandoori Roti 💮
TERMS & CONDITIONS:	D E S S E R T
 O To secure the booking, we require a non-refundable deposit of €10 per person. O A discretionary 10% service charge will be added. O Our food is prepared in areas where cross contamination is possible, and our menu descriptions do not include all of the ingredients. While we make every effort to avoid cross-contamination, our dishes may contain traces of nuts, gluten, and dairy. O We only serve food which is certified halal. O The prices include VAT. O Most dishes can be made vegan, please inform your server. 	Blueberry Kulfi (N) Homemade ice cream blueberry walnut fudge



ALLERGY ADVICE

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

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