



New Year's Eve Dinner

£39 per person

Kir Royale on arrival £6

STARTERS

Individually plated; Please choose one plate

Non-Vegetarian Plate

Amritsari Fish

Crispy fish fillet, in a carom seed and garlic marmalade, served with masala mushy peas and desi tartare

Bhatti ka Chicken Tikka

Tandoor roasted chicken breast, with mint, chillies, pounded spices and ginger, served with mooli and walnut chutney

Vegetarian Plate

Cream Cheese and Peas Filo Roll

Crispy filo roll flavoured with fenugreek, chillies and sultanas served with mooli and walnut chutney

Vegetable Tikki Chaat

Crushed vegetables and nuts cutlets, topped with yoghurt, tamarind chutney and pomegranate

Palate Cleanser

Strawberry and basil sorbet with mixed berry chutney

MAINS

Please choose one

Lobster Tail (£8 supplement)

In a creamy Pinot Grigio sauce with green peppercorns, spring onions and fresh coriander

Welsh Lamb Nihari

Slow cooked fore shank stew spiced with home ground spices and garnished with pickled ginger

Shahi Kamal Kofta

Lotus root dumplings stuffed with sultanas and nuts smothered in a saffron scented cashew nut sauce

SIDES

To share

Spinach, Mushrooms and Pine nuts

Mushrooms cooked with creamed spinach topped with crisp pine nut fritter

Dal Makhani

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Naan / Laccha Paratha/Zeera Basmati Rice

DESSERT

Valrohna Chocolate Samosa

Made with one of the best dark chocolates in the world, served with a caramelised pistachio, cardamom and rose mousse