



# 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