



Gourmand Menu – 22nd July 2023

(One sitting starting 12:30pm, £120pp with wine, £90pp ex-wine)

Canapés

Salmon Ceviche in crispy cup
Crab bitterballen
Masala Foie Gras on toasted brioche
Pulled pork & green mango summer roll

Course 1. Crustacean

Tandoori king prawn; khichedi, shrimp pickle and
masala papad

Course 2. Fish

Seared spice crusted tuna; green pea upma,
Malabar coconut mussel curry

Palate Cleanser

Yuzu and mandarin sorbet

Course 3. Duck

grilled breast with a spicy orange marinade; anise
jus; roast leg spring roll; salad with balsamic
dressing

Course 4. Lamb

Malabar shank roast, asparagus porial, masala
potatoes and Malabar paratha

Course 5. Guinea Fowl

biryani with quail egg, aubergine salan,
pomegranate raita

Dessert

Alphonso Mango Trifle

Wines to Match

Rivarosé Brut Prestige,
France Sparkling Rosé

Machherndl, Gruner
Veltliner, Austria

Joseph Drouhin, Pinot Noir,
Burgundy, France

Cannonball Cabernet
Sauvignon, USA

Care, Garnacha Blanca
Nativa, Spain