

# Gourmand multi-course wine matched lunch

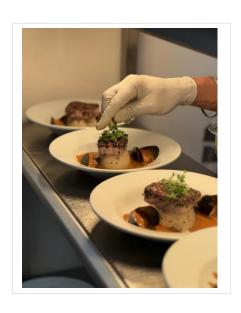
Thursday 18th December 12:30pm - 3:30pm. Tickets £135 with wine, £95 Ex-wine

This isn't Indian food as you know it – it's a multi-course, wine-matched feast designed to surprise, delight, and completely change the way you think about Indian cuisine.

A unique experience as a Christmas gift!

Seats are limited for this exclusive event.

# Call us to book your slot.





# Gourmand Menu - 18th December 2025

(One sitting starting 12:30pm, £130pp with wine, £95pp ex-wine)

#### Amuse Bouche

Devon crab and fresh coconut milk Fruit chaat, black salt Lobster salad Venison vada pao

### Course 1. Crustacean

Seared Scallop, stir fried cauliflower rice, fish shui mai, chilli bok choy

#### Course 2. Fish

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

### Palate Cleanser - sorbet

Green mango, strawberry and basil

#### Course 3. Duck

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

## Course 4. Lamb

Tandoori Welsh cutlet, methi aloo, mint n smoked aubergine chutney and Sheermal (flat bread)

### Course 5. Quail

Chettinad biryani, mirchi salan, pomegranate raita

# Course 6. Chikoo

Sapodilla trifle, saffron custard, rose cake, rabardi

Petit Fours

### Wines to Match

Undurraga, sparkling rosé, Vale de Leyda, Chile

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Pennautier, Viognier, Languedoc, France

Les Peyrautins, Pinot Noir, France

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Bacca Nera, Negroamaro Primitivo, Italy

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Are you Game, Shiraz, Australia

Cape Coral Rosé, Mourvèdre, S.A.



