



New Year's Eve 2024 5 Course Dinner

£59 per person

Bombay Royale – sparkling cocktail on arrival

Amuse Bouche – Coastal Crab or Hyderabadi Aubergine

APPETISERS (Individually plated - please choose one plate)

Non-Vegetarian Plate

Kerala Red Mullet

Crisp fried fish fillet, in a curry leaf, ginger and garlic marinate, served with mustard & coconut crushed potatoes

Bhatti ka Chicken Tikka

Tandoor roasted free range chicken breast, with mint, chillies, pounded spices and ginger, served with mint chutney

Vegetarian Plate

Cream Cheese and Peas Filo Roll

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

Vegetable Tikki Chaat

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

Palate Cleanser - Strawberry and basil sorbet with tamarind chutney

MAINS (Please choose one main dish)

Lobster Tail Pepper Fry (£8 supplement)

Tellicherry pepper, tender coconut, spring onions and fresh coriander

Welsh Lamb Nihari

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

Chicken Tikka Laphroaig Masala

Nation's favorite dish – chicken tikka masala flambéed with peaty Laphroaig Scotch whisky

Malai Kofta

Silky paneer dumplings stuffed with sultanas and nuts smothered in a saffron scented cashew nut sauce

SIDES (to share)

Vegetable Porial

Asparagus, beans, broccoli and mange tout tossed with mustard seeds, lentils, ginger and coconut

Dal Makhani

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

Naan / Laccha Paratha/Saffron Basmati Rice

DESSERT

Valrohna Manjari Dark Chocolate Samosa

Accompanied with a saffron, rose and yoghurt cheesecake topped with caramelized pistachio

Price inclusive of VAT and exclusive of 12.5% service charge. All dishes may contain traces of nuts