

New Year's Eve 2024 6 Course Dinner

£59 per person

Bombay Royale – sparkling cocktail on arrival

Assorted papad with trio of chutneys m

Amuse Bouche – Coastal Crab or Hyderabadi Aubergine (s, m, n)

APPETISERS, please choose one

Kerala Red Mullet (m)

Crisp marinated fish fillet, curry leaves, mustard crushed potatoes, coconut chutney

Welsh Lamb Burra (d)

2 bone lamb cutlet, Sheermal (saffron flatbread), goat pickle, mint chutney

Bharwan Mirch (d)

Stuffed Chilli, Cheddar, Mascarpone, spices, Balsamic dressing, crispy okra

Vegetable Tikki Chaat(vegan) (n)

Crushed vegetables and nuts cutlets, vegan yoghurt, tamarind chutney, pomegranate

Palate Cleanser - Black plum, blueberry, black salt sorbet

MAINS, please choose one

Lobster Tail Pepper Fry (£8 supplement) (s)

Tellicherry pepper, tender coconut, spring onions and fresh coriander

Welsh Lamb Nihari

Slow cooked shank stew, home ground spices, pickled ginger

Chicken Tikka Laphroaig Masala (d)

Charcoal roasted chicken breast tikka, creamy tomato sauce, flambéed with Laphroaig 10 whisky

Wild Mushroom Methi (vegan)

Wild mushrooms, fresh fenugreek and tomato masala

SIDES to share

Vegetable Porial (vegan) (m)

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

Dal Makhani (d)

Black lentils simmered overnight, tomatoes, ginger and cream

Naan / Laccha Paratha/Saffron Basmati Rice

DESSERTS, please choose one

Gajjerela with Malai Kulfi (d,n)

Indian winter red carrot halva

Valrohna Manjari Dark Chocolate Samosa (d)

Crème Malibu

D – dairy, n – nuts, s – shellfish, m - mustard