



New Year's Eve 2025 - 6 Course Dinner

£59 per person (£49 for Vegetarian)

Add - Bombay Royale – sparkling cocktail for just £5

Assorted papad with trio of chutneys m

Amuse Bouche - Coconut Crab or Hyderabad Aubergine s, m, n

APPETISERS - please choose one

Kerala Fish Fry m

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

Welsh Lamb Burra d

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

Bharwan Mirch d,n

Stuffed Chilli, Cheddar, Mascarpone, spices, Balsamic dressing, mooli walnut salad

Beetroot Tikki Chaat (vegan)

Beetroot and potato 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

Rara Lamb

Welsh lamb leg chunks braised with lamb mince, onion, tomatoes, ginger and spices

Chicken Tikka Laphroaig Masala d

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

Mushroom Methi (vegan)

Assorted 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