

C H R I S T M A S   D A Y   M E N U

*6 courses – 66*  
*With wine pairing – 106.*  
*(12pm – 8pm)*



Lamb Shorba

–

Hand-dived Scottish scallop, fennel coated,  
spiced cauliflower purée

–

Monkfish grilled with mint, coriander and  
pickling spices; steamed kale

–

Organic turkey supreme, tandoori grilled, with  
smoked yellow tomato sauce

–

English lamb rump, char grilled with paprika, ginger,  
ground cardamom & clove

**Served with**

Glazed baby carrots, sprouts, snow peas, broccoli

Rice / Gruyere naan

–

Christmas Pudding, Masala chai ice-cream



C H R I S T M A S   D A Y   V E G   M E N U

*6 courses – 66*  
*With wine pairing – 106.*  
*(12pm – 8pm)*



Tomato Shorba

–

Spiced aubergine steak roasted with milled mustard,  
glazed avocado

–

Golden beet cakes with mustard, curry leaf and poppadum crust

–

Roasted butternut with asparagus, quinoa with  
smoked yellow tomato sauce

–

Smoked paneer and baby peppers, mint and  
dried fruit filling; puréed spinach

**Served with**

Glazed baby carrots, sprouts, snow peas, broccoli

Rice / Gruyere naan

–

Christmas Pudding, Masala chai ice-cream

N E W   Y E A R S   E V E   M E N U

*6 courses – 68*  
*With wine pairing – 108.*  
*(5pm – 11.30pm)*



Lamb Shorba

–

Scottish lobster tail char-grilled with fresh turmeric,  
coconut & fresh red chilli

Kingfish cakes, ginger, chilly, lime leaves and spring onion;  
berry chutney

–

Gressingham duck breast oven roasted with Chettinad spices;  
apple chutney

–

Champagne Sorbet

–

Lamb racks Kolhapuri masala grilled, garlic mash,  
silky Mughlai sauce

**Served with**

Glazed baby carrots, sprouts, snow peas, broccoli

Brinji Rice / Chana Kulcha

–

Honey & cinnamon poached pear, orange chocolate delice



N E W Y E A R S E V Y V E G M E N U

*6 courses – 68*  
*With wine pairing – 108.*  
*(5pm – 11.30pm)*



Tomato Shorba

–

Spiced aubergine steak roasted with milled mustard,  
glazed avocado

Organic vegetable cake, ginger, chilly and spring onion;  
berry chutney

–

Pan-grilled tofu with Chettinad spices; apple chutney

–

Champagne Sorbet

–

Smoked paneer sheek kebab with Kolhapuri masala,  
garlic mash, Mughlai sauce

**Served with**

Glazed baby carrots, sprouts, snow peas, broccoli

Brinji Rice / Chana Kulcha

–

Honey & cinnamon poached pear,  
orange chocolate delice