

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 E 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