



## INDIAN ESSENCE CHRISTMAS DAY

Spiced Kir Royale

### AMUSE BOUCHE

Lobster shammi, tomato gurkha chutney (cr,d)

### APPETISERS

(choose any one)

**Venison Ke Seekh:** Fine spiced chargrilled minced venison, coated with onions and peppers (d)

**Jal Tarang:** Pan seared hand dived scallops, moillie sauce, wasabi peas (d)

**Changeezi Champein:** Fennel scented chargrilled lamb chops with zesty orange and baby leaf salad (d)

**Turkey Tikka Kali Mirch:** Black peppercorn and dry pomegranate marinated turkey tikka, cranberry chutney (d)

**Raj Kachori:** Regal streetfood, large wheat bubble splashed with mint, tamarind, sev and sweet yoghurt (d,gl) ⑤

### MAINS

(choose any one)

**Sikandari Raan:** Roasted lamb shank, lamb jus, garlic cumin potatoes, baby carrots (d)

**Tandoori Chooza:** Clay oven poussin, tomato and fenugreek sauce, salad (d)

**Lobster Malai Curry:** Tandoori kadhai lobster, malai curry sauce, grilled asparagus (d,cr)

**Samudri Rattan:** A melange of chargrilled king prawn, stone bass, scallop and green mussels, grilled asparagus, kara kozhambu sauce (cr,d)

**Subz Miloni:** Kolhapuri spiced melange of vegetables, masala sauce (d)

*Main courses are served with achari mushrooms, podi aloo, navrattan pulao and assorted breads (d,gl,e)*

### DESSERT

**Bread and Butter Pudding,** dark chocolate parfait, honeycomb ice cream (d,gl,e)  
A glass of mulled wine | coffee and mince pies

### £98 PER PERSON

A deposit of £40 per person is required

Opening Hours: 12:00 - 18:00

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (M)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan



## INDIAN ESSENCE

### BOXING DAY

#### APPETISERS

(choose any one)

**Makali Fry:** Crisp fried squid with chillies, lime and chilli dressing  
**Nilgiri Jhinga:** Kaffir lime, baby spinach and mint infused chargrilled king prawns, zesty salad (cr)

**Kolkata Tangra Chilli Chicken:** Batter fried chicken stir-fried with spring onions, peppers, garlic chilli sauce (gl,so)

**Lamb Burra Kebab:** Best cuts of chargrilled leg of lamb with onions and peppers (d)

**Ragda Patties:** Crispy potato patties topped with dried white peas curry, chutney, sev and yoghurt (d)

#### MAINS

(choose any one)

**Malabar Seafood Curry:** A melange of king prawns, sea bass, mussels and asparagus cooked in a spiced coconut sauce (cr)

**Punjabi Murg Makhanwala:** Chargrilled supreme of chicken, makhni sauce, amritsari pindi chole foam (d)

**Dak Bungalow Curry:** Anglo-Indian lamb curry, lamb croquettes, masala roast potato

**Steak 2 Ways:** Tandoori angus fillet steak, beef pepper fry, masala chips (£8 supplement) (d)

**Jackfruit Biryani:** A melange of exotic vegetables, fresh jackfruit, salan and boondi raita (d)

*All main courses are served with cabbage aloo poriyal, saag makai, saffron pulao and garlic naan (d,g,l,e)*

#### DESSERT

**Passion Fruit Tart:** Honeycomb ice cream (gl,d)

#### £46 PER PERSON

A deposit of £25 per person is required

**1st seating: 12:00pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm**

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## INDIAN ESSENCE

### NEW YEARS EVE

#### APPETISERS

(choose any one)

**Raj Kachori:** Regal street food, wheat bubble filled with spiced potatoes and chickpeas, splash of chutneys, mumbai sev and pomegranate (gl,d)

**Makali Fry:** Crisp fried squid with chillies and lime

**Tangra Chilli Prawns:** King prawns with chilli sauce, onions & peppers (cr,so,gl)

**Murg Tiranga:** Trio of chicken - Lehsuni malai tikka, hariyalli tikka, chicken 65 (d)

**Bhatti Ka Khargosh:** Rabbit marinated with black pepper & dry coarse spices with gooseberry chutney (d)

**Duo of Lamb:** Star anise & fennel scented lamb chop and lamb boti kebab skewered in the tandoor (d)

#### MAINS

(choose any one)

**Prawn Malai Curry:** Pan seared king prawns, pak choi, malai curry sauce (cr,d)

**Kebab Platter:** Lemon scented king prawns, mustard salmon,

lehsuni malai chicken tikka, hariyali chicken tikka and lamb chop (cr,d,mu)

**Dakshin Chicken:** Pan-seared chicken supreme, chettinad spices, gassi sauce, chicken cutlet

**Dilli Ka Butter Chicken:** Tandoori pulled chicken in a creamed tomato and fenugreek sauce (d)

**Railway Lamb Curry:** Anglo Indian lamb rump curry, masala potato, lamb samosa, rogan jus (d,gl)

**Steak 2 Ways:** Tandoori roast angus beef fillet, Kerala style beef pepper fry and masala chips (d)

**Mirch Baingan Ka Salan:** Baby aubergine, stuffed jalapeno, salan sauce (n)

*Main courses are served with Punjabi aloo muttar masala, saag makai, lemon rice, assorted breads (d,gl,e)*

#### DESSERT

Textures of Chocolate (d)

**1st seating: £52 pp 5:30pm - 8:30pm** - A deposit of £25 pp is required

**2nd seating: £99 pp 9:00pm onwards** - full deposit required

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## INDIAN ESSENCE

### NEW YEARS DAY

#### APPETISERS

(choose any one)

**Subz Thaal:** Rampuri paneer tikka, beetroot chop, tandoori malai broccoli, salad relish (d,mu)

**Tangra Chilli Prawns:** Kolkata inspired king prawns with garlic chilli sauce, onions and peppers (cr, so,gl)

**Makali Fry:** Crisp fried squid with chillies and lime

**Murg Tiranga:** Trio of chicken - lehsuni malai tikka, hariyalli tikka, chicken 65 (d)

**Sri Lankan Duck Sukka:** Spiced duck breast, crushed peppercorn, curry leaves and onions served with malabar paratha (d,mu,gl)

**Lamb Seekh Kebab:** Fine spiced minced lamb coated with onions and pepper, skewered in the tandoor (d)

#### MAINS

(choose any one)

**Kebab Platter:** Lemongrass scented king prawn, mustard salmon, lehsuni malai chicken tikka, hariyali chicken tikka and lamb burra kebab (cr,d,mu)

**Dakshin Chicken:** Pan-seared chicken supreme, chettinad spices, gassi sauce, chicken cutlet (d)

**Chingri Malai Curry:** Podi grilled prawns, malai curry, pak choi (cr,d)

**Lamb Shank Nihari:** Lamb shanks in an aromatic nihari sauce, kohlrabi (d,gl)

**Shahi Malai Kofta:** Spiced vegetable dumplings served in a tangy saffron and tomato sauce (d,n)

*Main courses are served with podi aloo, saag makai, pulao rice and garlic coriander naan (d,gl,e)*

#### DESSERT

**Spiced Apple and Plum Crumble:** Cinnamon ice cream (d)

**Sticky Toffee Pudding:** Vegan vanilla ice cream, caramelised fig ①

**Chocolate Fondant:** Caramel Chocolate, orange curd ice cream (d,e)

**Rose and Raspberry Bhapa Doi:** Spiced berry tuile, fruit gel (d)

**2 courses £38.95 | 3 courses £43.95**

**1st seating: 12:30pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm**

**Dinner – à la carte menu**

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