



INDIAN ESSENCE

BY ATUL KOCHHAR

Festive Menus

TASTING MENU

ALOO TIKKI CHAAT

Cumin scented potato cake, splash of chutneys, Mumbai sev, fresh pomegranate (d)



JALPARI

Hand-dived pan-seared scallops, textures of peas, wasabi peas dust, crispy seaweed
Chapel Down Brut Rosé Reserve, Kent, England



TANGRA CHILLI PRAWNS

Kolkata inspired batter-fried king prawns, peppers, spring onions,
sweet chilli garlic sauce (cr,so,e,gl)
Dr Burklin -Wolf Riesling Trocken, Pfalz, Germany



GOAN FISH CURRY

Chargrilled Cornish monkfish tail, cafreal podi, coconut and dried red chillies sauce
jeera pulao and garlic naan (d,gl,mu)
Chablis Domaine Des Geneves, Burgundy, France

or

KOLKATA CHICKEN CHAAP

Chargrilled chicken supreme simmered in a creamy aromatic Mughlai gravy,
jeera pulao and garlic naan (d,n,gl)
Los Haroldos Estate Malbec, Mendoza, Argentina

or

NAWABI LAMB

Fennel scented lamb chop, golmirch gosht, pak choi, jeera pulao and garlic naan (d,gl)
Monte Real Rioja Reserve, Spain



DUO CHOCOLATE DELICE

Custard apple ice cream (d)
Royal Tokaji Late Harvest, Hungary

£51.95 Per Person | £39.95 Wine Pairing

Please inform your server of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan

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) (V)

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

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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,gl,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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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 per person is required

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

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NEW YEAR'S 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 ⑤

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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