



INDIAN ESSENCE

BY ATUL KOCHHAR

Festive Menus

FESTIVE SIX @OURSE TASTING MENU

Amuse-Bouche

Chef's choice of street food platter



Crispy Kale Chaat (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys,
Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | England | 2021



Jalpari (mu,gl,cr)

Pan-seared hand dived scallops, moilie sauce, kumquat pickle chutney
Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024

or

Lobster Ghee Roast (d,cr) (£18 supplement)

Tandoori chargrilled lobster, stir-fried lobster in ghee roast masala, tamarind and
byadgi chillies, with burrata, basil and heritage tomatoes

Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022



Seasonal Sorbet



Dakshin Chicken (d)

Pan-seared chicken supreme, chettinad spices, gassi sauce, chicken cutlet
Pinot Noir | Les Mougeottes | Languedoc | France | 2024

or

Halibut Sorshe (mu)

Pan-seared halibut, Bengali mustard, green chilli and aromatic spices
Alba Vega Albarino | Spain

or

Shahi Patiala Lamb (d,mu)

Pan seared lamb rump, Kerala lamb pepper fry, pickled turnip
Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019

Main course is served with saag makai, garlic naan and tomato rice



Tandoori Pineapple with Coconut & Lime Ice-Cream (d)

Furmint, Hárslevelű, Muscat | Royal Tokaji | Tokaj-Hegyalja | Hungary | 2018

£54.95 Per Person | £37.95 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

Lobster Tart

Cornish lobster, coastal coconut, green chilli & curry leaf, kokum gel, smoked tomato (cr,gl)

Appetisers (choose any one)

Venison Keema Pao: Slow-cooked venison keema, black cardamom & mace, quail egg, toasted mini pao, smoked plum chutney & pickled shallot (d,gl,e)

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

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

Tandoori Turkey Supreme: Tandoori turkey supreme, saffron and cardamom malai, smoked cranberry, pistachio and orange (d,n)

Tokri Chaat: Golden potato basket, smoked chickpea ragout, saffron yoghurt, tamarind, mint, pomegranate & sev (d) (V)

Main Course (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,n)

Halibut Shorshe: Pan-roasted halibut, Bengali mustard and saffron sauce, smoked tomato, pickled cucumber and dill (d,mu)

Morel & Artichoke Kofta: Wild mushroom and artichoke kofta, saffron-awadhi sauce, smoked aubergine, pistachio and crispy leek (d,n)

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

Dessert

Indian Essence Christmas Pudding: Spiced Christmas pudding, saffron and cardamom crème anglaise, cranberry-orange compote, pistachio praline & masala chai ice cream (d,gl,e)

A glass of mulled wine | coffee and mince pies

£102 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 (s)

Nilgiri Jhingra: Kaffir lime, baby spinach and mint infused chargrilled king prawns, zesty salad (cr,d)

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

Kid Goat Keema Pao: Slow-cooked kid goat keema, black cardamom and mace, quail egg, butter-toasted mini pao, smoked plum chutney & pickled shallot (d,gl,e)

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



Main Course (choose any one)

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

Punjabi Murg Makhanwala: Chargrilled supreme of chicken, makhni sauce, with burrata (d)

Champaran Lamb: Slow-cooked lamb shoulder, garlic confit, Bihari spices, caramelised onion, smoked aubergine chokha and concentrated lamb jus (mu)

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

Kashmiri Apricot Biryani: Aged basmati, saffron, roasted apricot, caramelised onion, pistachio, almond and rose (d,gl,n)

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,e)

£48 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 (s)

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

Murg Teen Rang: Chargrilled chicken supreme three ways; saffron and garlic malai, green mango and coriander, black pepper and smoked plum (d)

Chargrilled Rabbit Angare: Chargrilled rabbit, smoked chilli and black pepper glaze, saffron yoghurt, pickled plum, crisp lotus root (d)

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



Main Course (choose any one)

Jhinga Ghee Roast: Chargrilled king prawns, Mangalorean ghee-roast masala, kokum, curry leaf, coconut and green mango (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 (d)

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

Sikandari Raan Shank: Slow-braised lamb shank, saffron and mace jus, caramelised onion, garlic-cumin potato (d,mu)

Goan Steak: Chargrilled Angus fillet, Goan pepper and kokum jus, smoked onion, coconut and crisp okra, beef vindaloo curry, masala thick cut chips (d,mu)

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

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



Dessert

Tandoori pineapple: with coconut and lime ice cream (d,e)

1st seating: £54 pp 5:30pm - 8:30pm - A deposit of £25 per person is required

2nd seating: £102 pp 9:00pm onwards - full deposit required

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NEW YEAR'S DAY

Appetisers (choose any one)

Rampuri Subz Rattan: Chargrilled Rampuri paneer, beetroot chop, tandoori malai broccoli, smoked yoghurt and pomegranate relish (d)

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

Makali Fry: Crisp fried squid with chillies and lime (s)

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

Duck Pepper Varuval: Chargrilled duck breast, Malabar black pepper and curry leaf, coconut, shallot and kokum glaze (d, mu)

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



Mains Course (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)

Malvani Jhinga: Chargrilled king prawns, roasted coconut and kokum sauce, green chilli, curry leaf, smoked garlic and green mango (cr, d)

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

Paneer Khurchan: Chargrilled Rampuri paneer, smoked tomato and pepper masala, baby spinach, pistachio & crisp potato (d)

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, e)

Sticky Toffee Pudding: Vegan vanilla ice cream, caramelised fig (gl) (V)

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

Pistachio Milk Cake: Saffron Rabdi Milk (d, n, gl)

2 courses £39.95 | 3 courses £44.95

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

Dinner – à la carte menu

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