

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,mu,gl)

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,n)

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 (gl)

£102 per adult | £67 per child (under 11yrs)

A deposit of £40 per person is required

Opening Hours: 12:00 - 18:00

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, (M)-Mollusc, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan