



NEW YEAR EVE MENU

Welcome Drink

Raspberry bellini or Goa- Hi

Pre-Starters

Pappadum & Bhel Puri
(To share)

Starters

(To share)

Vegetable Chops

Spiced dumplings made of peas, carrots and beetroot, fried until crispy and served with chilli-garlic sauce- a house speciality.

Chicken Tikka Trio

Combination of three tikkas, made with prime English chicken from Suffolk, with chicken breast pieces double marinated in tandoori masala (yogurt and spices), malai (cream and cheese) and hariyali (mint & coriander)

Shami Kebab

English lamb from kent, with cinamon & mace simmered & shaped as patties,griddle fried with whipped egg.

Mains

(Please choose anyone)

Paneer Potli Masala

Paneer dices in a rich nutty, tomato and creamy gravy, flavoured with fenugreek and garam masala.

Rattan Manjusha Kofta

A kofta fit for the Royals, with selection of nuts laced with jiggery in a paneer and shredded spinach mixture, simmered in a creamy tomaty sauce, delicately flavoured with cardamam.

Fish Narkel Diya

Tilapia fish steaks simmered in tender coconut water and coconut milk sauce flavoured with mustard and fresh coriander.

Chicken Handi Masala

Prime pieces of chicken breast cooked in onion and tomato sauce flavoured with black pepper, cardamon & roasted cumin.

Lamb Coconut Fry

Tender cut of kentish lamb, tossed with whole spices, coconut, curry leaves & crushed black pepper in a semidry sauce.

Accompaniments

(To share)

Dal Makhni

The king of dals made with black lentils slow cooked in a creamy tomato sauce with fenugreek & ginger-garlic paste - 24 hours cooking .

Pilau Rice, Freshly Baked Indian Breads

Desserts

(Please choose anyone)

Mango Shrikand
Kulfi-Mango or Pistachio

(Vegetarian only menu on request)

(£) 27 per person

Discretionary 12.5% service charge applicable. Subject to availability.
Please let your server know if there is a specific dietary & allergic requirement.
This menu is applicable for a minimum of 2 people.

