



NEW YEAR'S EVE MENU

**FOUR COURSES AND  
A GLASS OF PROSECCO  
£50 PER PERSON**

*Starters*

**Duck Rechade**

Toddy vinegar, black cherry and  
Nigella seed chutney

**Kali mirch scallops**

Tomato purée and sautéed peppers

**Bhajia Basket (v)**

Onion, sorrel, spinach, mange tout,  
cabbage, chana dal, cranberry chilli dip

*Tandoor Speciality*

**Lamb seekh kebab**

Minced lamb mixed with spices  
and cooked in the tandoor oven

**Achari fish tikka**

Stone bass, pickled spices and  
mint chutney

**Hariyali paneer tikka (v)**

Mint chutney, red onions, carom seed

*Mains*

(All main courses are served with  
steamed basmati rice or naan bread)

**Methi chicken**

Fresh fenugreek leaves and cream

**Lamb rogan josh**

Cardamom, clove, caramelised onions

**Monkfish Goan curry**

Red chillies, coriander, kokum

**Dal makhani**

Black lentils, cream and butter

**Malai kofta**

Cheese and potato dumplings with  
cashew nuts

*Desserts*

**Passion fruit phirni**

Passion fruit and rice posset  
with pistachios

**Rose panna cotta**

Dried rose petal, mango and kiwi

**White chocolate and bay leaf brûlée**

White chocolate brûlée with  
saffron-poached baby pear