



DIWALI CELEBRATION TASTING MENU

£60 per person

An indulgent five-course journey of festive Indian flavours

NON-VEGETARIAN MENU

Amuse Bouche

Beetroot & Coconut Croquette (g)

Spiced berry chutney

1ST COURSE

Kasundi Mustard Prawn (m, mu, cr, su)

Mint yogurt chutney

2ND COURSE

Samosa Chana Tartlet (v, m, g)

Potato & chickpea chaat, tamarind sauce, sev

3RD COURSE

Venison Boti Kebab (m, mu)

Kachumber salad, spiced berry coulis

4TH COURSE

Masala Lamb Rump (m)

Lamb keema Green peas,
butternut squash purée, chocolate jus

VEGETARIAN MENU

Amuse Bouche

Beetroot & Coconut Croquette (g)

Spiced berry chutney

1ST COURSE

Achari Soya Chaap (m, g, so)

Mint chutney

2ND COURSE

Samosa Chana Tartlet (v, m, g)

Potato & chickpea chaat, tamarind sauce, sev

3RD COURSE

Tandoori Paneer Tikka (m, mu)

Kachumber salad, berry coulis

4TH COURSE

Stuffed Gucchi Malai (v, n)

Chestnut mince stuffed morels,
veg korma, carrot crisp

ACCOMPANIMENTS

Dal Makhani (m) | **Saffron Rice** (m) | **Butter Naan** (g, m)

DESSERT

Gulab Jamun Rabri Parfait (m, g, n)

Warm saffron-soaked gulab jamun paired with a
chilled rabri parfait, rose syrup and pistachio tuile

Petit Four

A trio of handcrafted Diwali sweets