



## NEW YEAR'S EVE MENU 2025

£110 per person

A curated 3-course celebration menu with canapés, choice of starter, main & dessert

### CANAPÉS

Winter Veggie Tartlet | Tamarind & Mint Chutney (g, m)  
Masala Potato Puff | Tomato Garlic Aioli (g, m)

### STARTERS (choose one)

**Shahi Chaat Tokri** (m, g, su)

A modern twist on Delhi street-style Flavors served with elegance Masala chana mousse, crispy potato, honey yogurt espuma, tamarind sauce, pomegranate

**Togarashi Scallop** (m, g, mo)

Seared scallop, togarashi coconut butter sauce, lemon citrus podi

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

Grilled prawns in fermented yellow mustard, mint chutney, kachumber

**Achari Paneer Shashlik** (m, mu, su)

Grilled paneer in roasted fennel, caraway & hung yogurt, mint chutney

**Awadhi Murgh Tikka** (mu, su)

Cardamom-smoked chicken breast, barberry chutney, kachumber salad

**Herdwick Kashmiri Lamb Chop** (m, su, mu)

Lamb chop marinated in Kashmiri chilli, ginger, garlic & yogurt

### MAINS (choose one)

All mains are served with:

Smoked Black Lentils (m), Garlic Naan (m, g), and Saffron Rice (m)

**Sea Bream & Shrimps** (f, cr, mu)

Pan-seared fish and shrimp in coastal marinade, pandan-scented Sri Lankan coconut curry, curry leaf sambal

**Organic Purple Carrot & Kohlrabi Kofta** (ve)

Fried vegetable koftas, coconut korma, lotus seed, root crisp garnish

**Gucchi Methi Malai** (m)

Himalayan morels, methi, peas in saffron cream sauce, root crisps, edible silver leaf

**Chettinad Tenderloin Pepper Masala** (m, mu)

Tenderloin braised in Chettinad pepper masala with kalpasi, fennel, and baby potatoes

**Nihari Lamb Shank** (m)

Slow-cooked lamb in saffron, caramelised onion & yogurt gravy

**Old Delhi Butter Chicken** (m, n)

A timeless Delhi favourite — smoky chicken tikka simmered into a rich makhani gravy of slow-cooked tomatoes, cream, and ground cashews. Finished with a whisper of honey and dried fenugreek

### DESSERT (choose one)

**Divine Coconut Jaggery Cheesecake** (m, g)

No-bake coconut cheesecake, warm bebinca, caramel goat milk ice cream

**Chocolate Dulce Bliss** (m, n, g)

Ruby chocolate mousse, almond choco strip, basil sorbet

**Trio of Sorbets**

Lemon Verbena & Mint | Honey & Tutti Frutti | Kumquat & Popcorn