YAATRA

Christmas Menu

3 Courses – £90 per person

PRE-STARTER

Roasted Chestnut & Coconut Velouté
White truffle oil, curry leaf crisp, toasted hazelnuts

STARTER

~ Choose one ~

Smoked Duck Seekh Kebab
Served with cranberry chutney and pickled shallots

Tandoori Prawn Cocktail
Served with avocado mousse, mango pickle aioli and Himalayan citrus salad

Gin & Dill Cured Scottish Salmon
Served with kasundi crème fraîche and a spiced crisp

Beetroot Galouti
Mini saffron sheermal, mint yoghurt

Tandoori Forest Mushrooms
Served with truffle labneh and Kashmiri walnut crumbles

MAINS

~ Choose one ~

Tandoori Turkey Supreme
Served with masala gravy

Spiced Lamb Shank
Served with black garlic scented gravy

Charcoal-Grilled Stone Bass
Served with wth Malabar gravy

Paneer Mille-feuille
Served with truffle makhani

Vegan Wellington
Served with spiced Madras gravy

All mains accompanied with cumin potato, butter spiced carrot, broccolini, Noel butter naan, saffron and cranberry rice

DESSERT

~ Choose one ~

Warm Christmas Pudding
Served with English custard with cardamom and rose essence

Valrhona Vegan Narangi Chocolate Tart
Served with yuzu ice cream and candied kumquat

Mixed Berry Rasmalai
Saffron and cardamom rasmalai, mulled mixed berry compôte, pistachio crumble, raspberry gel and rose petals

British Artisan Cheese Selection
Served with quince chutney and masala crackers

Ce Celery **So** Soya **N** Nuts **M** Milk **Cr** Crustaceans **Ve** Vegan **Se** Sesame **Mu** Mustard **F** Fish **G** Gluten **Su** Sulphites **P** Peanuts **Mo** Molluscs **E** Egg **L** Lupins

A discretionary 10% service charge will be added to your bill. Please inform a member of staff of any food allergies before ordering. All dishes are prepared in kitchen where allergens are present. Whilst every effort is made to prevent cross contamination, we cannot guarantee any dish is completely allergen-free.