YAATRA

NEW YEAR'S EVE MENU

A ROYAL INDIAN CELEBRATION

A celebration of India's regional flavours, crafted with contemporary flair

3 Courses – £75 per person

ON ARRIVAL

Avocado Dahi Puri (G, M, Mu, Su)
Crisp puris filled with creamy avocado, chilled yoghurt, tangy chutneys and aromatic spices

STARTERS

~ Choose one platter ~

Kebab Platter (M, Mu, Su, E, G, Ce)
A selection of signature tandoor grills featuring tandoori lamb chop, reshmi seekh kebab, Amritsari macchi royale and Tangara dragon prawns.

Tandoori Lamb Chops (Su, Mu)
Herdwick lamb chops marinated in saffron, fennel and Kashmiri spices, chargrilled in the tandoor

Reshmi Seekh Kebab (M, Mu)
Creamy minced chicken kebabs infused with saffron, aromatic spices and fresh herbs, chargrilled to perfection

Amritsari Macchi Royale (Mu, G, Ce)
Golden, crisp Punjabi-style fish served with house-made curry tartare sauce

Tangara Dragon Prawns (E, G, Mu, Ce)
Kolkata Chinatown-inspired wok-fried prawns tossed in our signature Tangara dragon sauce, finished with sesame

Additional Lamb Chop..... **+£10 each**

Vegetarian Kebab Platter (M, Mu, Su, E, G, So, Ce)
A selection of signature tandoor grills featuring achari paneer tikka, Delhi malai champ, Madras jackfruit varuval and Jodhpuri jalapeno vada.

Achari Paneer Tikka (M, Mu)
Tandoor-grilled paneer in a creamy mustard marinade, finished with nigella seeds and tangy pickling spices

Delhi Malai Chaamp (So, G, M, Mu)
Cream cheese-marinated soya chaamp, clay-oven grilled and served with onion and mint salad

Madras Jackfruit Varuval (Su, Mu, G)
Tender jackfruit tossed with crushed black pepper, garlic, green chillies and fresh curry leaves, served with Ceylon parotta

Jodhpuri Jalapeño Vada (G, Mu, Ce)
Jalapeños stuffed with spiced potato, coated in gram flour batter and fried golden, served with sweet chilli sauce

MAINS

~ Choose one ~

Awadhi Saffron-Braised Lamb Shank (M, Mu)
Slow-braised lamb shank in a rich saffron and shallot gravy, delicately spiced with Kashmiri chilli, aromatic spices and fragrant kewra

Delhi Methi Malai Paneer (M, Mu, Ce)
Paneer stuffed with rich khoya and nuts, served in a velvety tomato and fenugreek gravy finished with cream

Southern-Spiced Sea bream (F, Cr, Mo, M)
Pan-seared sea bream served with traditional Alleppey-style fish curry

Himalayan Hariyali Kofta (G, Mu, P, Ce)
Delicate kofta dumplings served in a fragrant green gravy of fenugreek, mustard leaves, fresh coriander and shallots, infused with Himalayan-inspired spices

ACCOMPANIMENTS

Saffron Pilaf (M)
Fragrant basmati rice infused with saffron and whole spices

Dal Makhani (M)
Black lentils slow-cooked to creamy perfection with butter and aromatic spices

Butter Naan (G, M)
Traditional tandoor-baked naan finished with butter

DESSERT

~ Choose one ~

Rose & Malai Kulfi (G, N)
Creamy traditional milk kulfi served with delicate falooda vermicelli, fragrant rose syrup, chia seeds, winter berries and crushed pistachios

Vegan Narangi Chocolate Tart (So, G, E, M, N)
Rich chocolate tart with vibrant citrus notes, served with refreshing yuzu ice cream

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.