



## Festive Tasting Menu 2

(min 2 guests)

Amuse-bouche  
Negroni Spagliato

Burrata chaat  
chickpeas, pomegranate and sev

Chilli turkey (or) Chilli tofu  
Indian-Chinese classic with soy, ginger and peppers  
Truffle sea-salt naan

Lovamor Albillo, Alfredo Maestro, Castilla y Leon, Spain, 2021 (100 ml)

Roasted broccoli  
with  
Beetroot Shikhampuri (or) Malai chicken (or) Lamb chop  
fresh off the tandoor, with apricot chutney

Pumpkin, chestnut & chickpea khorma  
a delicate sauce that is nutty and delicious  
Mâcon-Cruzille, Domaine de L'Echelette, Maconnais, France 2018 (125 ml)

or  
Black kale saag paneer  
home-made paneer crumbled over green goodness, with roasted kale  
Gran Reserva Vina Arana, La Rioja Alta S.A, 2015 (125 ml)

or  
Venison kheema  
slow-braised ground venison with toasted spices, peas and caramelised parsnip  
Bourgogne Rouge Oka, Domaine Arlaud, Burgundy 2018 (125 ml)

or  
Lobster pepper fry  
tossed with dark roasted spices, mixed peppercorns and caramelised onion  
Bourgogne Rouge Oka, Domaine Arlaud, Burgundy 2018 (125 ml)

Cumin potatoes and brussels sprouts | Saffron berry pulao | Naan selection

Spiced chocolate tart | brandy cream

or  
Poached pear | mulled wine syrup | Madagascar vanilla ice cream  
Mysore martini, South Indian filter 'kaapi,' Kahlua, vodka, chocolate bitters

Pumpkin spice masala chai | Tea | Coffee  
with mince pie

Price: £69 per guest. Add drinks pairing £40