

NEW YEAR'S EVE GALA DINNER 2024

Selection of homemade chutneys & Poppadum

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Amuse-bouché

†♦♦♦**†**

Fresh water tandoor grilled king prawns in garlic, lime and carom seeds

Supreme of chicken marinated in cream cheese, black pepper, garlic and cardamom

Fennel and aromatic spice scented roast Lamb Chops †\$\displays\display\display\display

Raspberry & champagne sorbet

†♦♦♦**†**

Tandoor grilled corn-fed Chicken breast in creamed tomato, honey and Fenugreek

Scallops, fish fillet & mussels cooked in a creamy sauce with shallots, ginger, cherry tomato & whole green chilli

Accompaniments

Baby potatoes, brown onion, cumin, mustard seed

Cauliflower florets, fresh fenugreek, fresh ginger

A selection of Garlic Naan, Paratha and Peshwari Naan Saffron and Cumin Braised Rice

†♦♦♦**†**

Real chocolate mousse topped with hazelnut praline

Price £48.00 per person inclusive of VAT

8

Pairing wine with each course £24.00 Service charge not included, it's to your discretion

If you have a food allergy or intolerance, please ask a member of staff.