

Festive Menu

Amuse-bouche

First course (Choose one)

Shorba (G)

Parsnip & apple soup, toasted pumpkin seeds, winter truffle paratha

Achaari Salmon (D)

Lightly cured Scottish salmon, pickled mooli & cucumber, panch puran hung curd, charcoal papad, sea herbs.

Tandoori Pigeon (D)

Heritage beetroot, puy lentils, tamarind gel, crispy onion.

Chowk Ki Aloo Tikki Chaat

Tempered green peas & ginger stuffed potato cakes, mint chutney purée, chickpea masala.

Second course (Choose one)

Cotswold Turkey (D) (N)

Turkey roulade, chicken mousse stuffing, spiced kale & sprouts, roasted celeriac, zafrani jus.

Forest of Dean Venison Two Ways (D)

Garam masala marinated venison loin, venison keema aloo, roasted gajar, game curry sauce.

Lemon Sole

Chardonnay poached sole fillet, brown shrimp khichdi, Malabari sauce, coconut, amla confit.

Paneer Pasanda (V) (D) (N)

Batter fried paneer, cashew nut & almond stuffing, wild mushroom pilaf, makhani sauce.

Third course (Choose one)

Mahal Festive Pudding (D) (N) (G)

Gajar Halwa, Christmas pudding, brandy custard, pistachio ice cream.

Cheesecake (D) (G)

Mango & white chocolate cheesecake, kumquat compôte, Cointreau gel, blood orange sorbet.

Two courses £35 | Three courses £40

Cotswold Cheese Selection £12 (D) (G)

Cotswold Brie, Oxford Blue, Cerney Ash, Worcestershire Hop
Fresh honeycomb, grapes, celery, chutney and artisan crackers.

Methai or mince pie and coffee or tea £6

Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

(D) – contains dairy, (N) – contains nut, (G) – contains gluten, (V) – suitable for vegetarians