

Vegan Festive Menu

Amuse-bouche

First course (Choose one)

Shorba (G)

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

Heritage Beetroot

Pickle beetroot, red onion & beetroot bhaji, beetroot chutney, charcoal crisp

Tandoori Baingan

Garlic and charred aubergine caviar, tomato pachadi, crispy onion

Chowk Ki Aloo Tikki Chaat

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

Second course (Choose one)

North Indian Patra Roulade

Crispy gram flour fried patra leaves, zeera aloo, mustard seeds & coconut broth

Wild Mushroom and Jackfruit Biryani (N)

Khumb matar masala, cashew nut & almond biryani sauce, black pepper papad crumb

The Mahal's Vegetable Seekh (G)

Vegan feta cheese & onion kulcha, chaat masala gel, pomegranate, Nilgeri korma sauce

Third course (Choose one)

Vegan Festive Pudding

Caramelised jaggery rice pudding, cranberries & passion fruit salsa, mango sorbet

Vegan Chocolate Orange Tart (G)

Vegan vanilla ice cream

Two courses £35 | Three courses £40

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.

(N) – contains nut, (G) – contains gluten