



FESTIVE MENU

MINIMUM 8 GUESTS

15TH NOVEMBER TO 23RD DECEMBER

Three courses £42 per person

All dishes will be presented across the table, so guests are able to share and taste each and every dish.
(Vegan/vegetarian options available)

STARTER

Turkey tikka [Ⓧ]

Chargrilled turkey tikka, coriander, lime, microgreens.

Tandoori monk [Ⓧ]

Spice marinated monk, tamarind coulis, pickled roscoff onions.

Hiron sheek kebab

Forest of dean venison mince, bell pepper, rosemary, beetroot coulis

Hariyali paneer [Ⓧ]

Sweet basil marinated paneer, coriander chutney, cheese crumb.

MAIN

Amritsari butter chicken massala [Ⓧ]

Tandoori chicken, satin smooth tomato butter broth, fenugreek.

Himalayan lamb curry

Classic lamb curry from the northern region of India.

Tandoor cooked king prawns [Ⓧ] [Ⓧ]

Shellfish, Goan curry bisque, gun powder.

Dal makhani - Black lentil (braised for 24hours)

ACCOMPANIMENTS

Caramelized onion pulao rice

Butter nan and truffle & honey paratha [Ⓧ]

DESSERT

Christmas pudding with brandy sauce. [Ⓧ] [Ⓧ]

Or

Alphonso mango, spiced poached rhubarb, mojito sorbet. [Ⓧ]

Or

Poached spiced pineapple, coconut sorbet, passionfruit salsa.



CHRISTMAS DAY

LUNCH MENU

Welcome drink



Amuse Bouche



Choice of Starters

Vegetable parcel, curried white peas, tamarind, pomegranate (VE)

Grilled spiced paneer and haloumi, heritage tomato, capers and scallions, cilantro, plum achar (D)

Spiced pan-seared seabass, radish, royal russet and watercress, salsa verde

French trimmed lamb cutlets, spiced butternut squash and mangetout, wasabi yoghurt, micro (D)

greens



Sorbet



Choice of Mains

Spiced turkey escalope, wilted garlic spinach, cumin scented fondant potato, cranberry jus

Tandoor cooked Cotswolds white chicken, wild mushroom and truffle oil infused kedgeree, mooli relish and makhni sauce (D)

Spiced lamb shank, mint couscous gateaux, root vegetables, roganjosh jus

Spiced wild mushroom and lentils risotto, parmesan shavings and truffle oil (G)(V) – can be vegan



Choice of Dessert

Christmas pudding, mixed berry fool, brandy sauce (G)(D)

Or

Chai brulee, blue berries compote, cardamom shortbread (D)

Or

Poached spiced pineapple, coconut sorbet, passionfruit salsa



Tea/coffee with petit fours



£50 Per Person (Bookings only)

Wine pairing available for an additional £25 per person