



MAHAL VEGAN 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.

Amuse Bouche



STARTER

Samosa Chaat (G)

Vegetable parcel curried white peas, trio Indian sauce, pomegranate.

Heritage Beetroot

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

Chowk ki Aloo Tikki

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



MAIN

Navratan Kurma (N)

Seasonal mix vegetables, cashew paste, fresh fruit, light spices.

Mushroom and Gobi Massala

Portabella mushroom, cauliflower florets, sauté onions, masala gravy.

Paneer Bhurji

Cottage cheese, Swiss chard, sweet corn, medium spiced Panjabi sauce.



DESSERT (Choice of)

Festive pudding

Caramelised Jaggery rice pudding, cranberries & passion fruit salsa, pistachio ice-cream.

Sticky toffee pudding (N)

Rich toffee pudding, caramel sauce, vanilla ice cream

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.



MAHAL FESTIVE MENU (MINIMUM 8 GUESTS) (15th November to 23rd December)

Three courses £45 per person

All dishes will be presented across the table, so guests are able to share and taste each and every dish.

STARTER

Turkey Tikka (D)

Chargrilled turkey tikka, coriander, lime, microgreens.

Tandoori Monkfish (D)

Spice marinated monkfish, tamarind coulis, pickled roscoff onions.

Hariyali Paneer (D)

Sweet basil marinated paneer, coriander chutney, cheese crumb.

MAIN

Amritsari butter Chicken Massala (D)

Tandoori chicken, satin smooth tomato butter broth, fenugreek.

Himalayan Lamb Curry

Classic lamb curry from the northern region of India.

Tandoor Cooked King Prawns (D)

Shellfish, Goan curry bisque, gun powder.

Dal makhani- Black lentil (braised for 24hours) (D)

ACCOMPANIMENTS

Caramelized onion pulao rice
Butter nan and truffle & honey paratha. (G)

DESSERT

Christmas pudding with brandy sauce. (G) (D)

Or

Alphonso mango, spiced poached rhubarb, mojito sorbet. (D)

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(D) Contains Dairy (G) Contains Gluten (N) Contains Nuts