THE MAHAL

Christmas Day

LUNCH MENU

AMUSE BOUCHE.

STARTERS

Parsnip & apple soup, toasted pumpkin seeds, winter truffle paratha *(g,ve).*

Or

Spiced vegetable cake, Somerset brie, fruit salsa, micro herbs *(g,d). Vegan option availab.*

Or

Lightly cured Scottish salmon, pickled mooli, charcoal papad *(d).*

Or

French trimmed lamb chops, spiced butternut squash and mangetout, micro greens *(d).*

MAINS

Spiced Turkey escallopes , wilted garlic spinach, cumin fondant potato, cranberry jus.

Or

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

Or.

Braised spiced Welsh Lamb Shank, root vegetables, rojanjosh jus, onion pilau rice.

Or

Tandoori cooked spiced paneer, Swiss card, makani sauce *(d). Vegan option available.*

Or

Wild mushroom and jack fruit biryani, five spiced lentils *(ve).*

DESSERT

Christmas puddings with brandy sauce *(g,d)*

Or

Alphonso mango, English rhubarb and mojito sorbet *(d).*

Or

Jaggery rice pudding, cranberries & passion fruit salsa, mango sorbet *(ve)*

Tea/coffee.

£60.00 Per Person *(Bookings only).*

(ve) Vegan (n) Nut (g) Gluten (d) Diary (sf) Shellfish