



# indian essence

## BOXING DAY

### APPETISERS

(choose any one)

**Makali fry:** Crisp fried squid with chillies, lime and chilli dressing

**Nilgiri jhinga:** Kafir lime, baby spinach and mint infused chargrilled king prawns, zesty salad

**Chicken tikka pie:** Pink peppercorn & dry pomegranate chicken tikka pie, cranberry chutney, salad

**Lamb burrah kebab:** Best cuts of chargrilled leg of lamb with onions & peppers

**Ragda patties:** Crispy potato patties topped with dried white peas curry, chutney, sev

### MAINS

(choose any one)

**Malabar seafood curry:** A melange of king prawns, seabass, mussels and asparagus cooked in a spiced coconut sauce

**Chicken chettinad:** Pan-seared chicken supreme stuffed with baby spinach and wild garlic, chettinad sauce

**Dak bungalow curry:** Anglo-Indian lamb curry, lamb croquettes, masala roast potato

**Steak 2 ways:** Tandoori angus fillet steak, beef pepper fry, masala chips (£6 suppl)

**Nadroo kofta:** Lotus stem & mix vegetables kofta, cashew nut and caramelised onion sauce

*All main courses are served with cabbage aloo poriyal, saag makai, saffron pulao & garlic naan*

### DESSERT

Passion fruit tart with honey comb ice cream

### £42 PER PERSON

A deposit of £25 per person is required

1st seating: 12:00pm - 2:45pm

2nd seating: 3:00pm- 5:45pm

*Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT a discretionary service charge of 12.5% will be added to your bill*



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## CHRISTMAS DAY

Spiced kir royale

### AMUSE BOUCHE

Lobster momo, lobster bisque, tomato gorkha chutney

### APPETISERS

(choose any one)

**Venison ke seekh:** Fine spiced chargrilled minced venison, coated with onions and peppers

**Jal tarang:** Pan seared hand dived scallops, moilie sauce, wasabi peas

**Chengezi champein:** Fennel scented chargrilled lamb chops with zesty orange and baby leaf salad

**Turki tikka kali mirch:** Black peppercorn & dry pomegranate marinated turkey tikka, cranberry chutney

**Raj kachori:** Regal streetfood, large wheat bubble splashed with mint, tamarind, sev and sweet yoghurt

### MAINS

(choose any one)

**Sikandari raan:** Roasted lamb shank, lamb jus, garlic cumin potatoes, baby carrots

**Tandoori chooza:** Clay oven poussin, tomato and fenugreek sauce, salad

**Lobster malai curry:** Tandoori kadhai lobster, malai curry sauce, grilled asparagus

**Samudri rattan:** A melange of chargrilled king prawns, monkfish, scallops and green mussels, grilled asparagus, manga charu sauce

**Subz miloni:** Kolhapuri spiced melange of vegetables, masala sauce

*All main courses served with achari mushrooms, podi aloo, navrattan pulao and assorted breads*

### DESSERT

Chocolate delice, cardamom meringue, orange curd ice cream  
A glass of mulled wine | coffee and mince pies

**£95 PER PERSON**

**A deposit of £40 per person is required. 12:00 - 18:00**

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## NEW YEARS EVE

### APPETISERS

(choose any one)

**Raj kachori:** Fegal street food, wheat bubble filled with spiced potatoes and chickpeas, splash of chutneys, mumbai sev and pomegranate

**Makali fry:** Crisp fried squid with chillies and lime

**Tangra chilly prawns:** Tiger prawns stirfried with chilli sauce, onions & peppers

**Murg tiranga:** Trio of chicken: lehsuni malai tikka, murg hariyali tikka, crispy chicken 65

**Bhatti ka khargosh:** Rabbit marinated with black pepper & dry coarse spices with gooseberry chutney

**Duo of lamb:** Star anise & fennel scented lamb chop and lamb boti kebab skewered in the tandoor

### MAINS

(choose any one)

**Prawn malai curry:** Pan seared king prawns, bock choy with malai curry sauce

**Kebab platter:** An assortment of lemon scented king prawns, mustard salmon, malai chicken tikka, hariyalli tikka & lamb chop

**Dakshin chicken:** Pan seared chicken supreme stuffed with baby spinach and wild garlic, gassi sauce, shrimp cutlet

**Dilli ka butter chicken:** Tandoori pulled chicken in a creamed tomato and fenugreek sauce

**Railway lamb curry:** Anglo: Indian lamb rump curry, masala potato, lamb croquette, rogan jus

**Steak 2 ways:** Tandoori roast angus beef fillet, kerala style beef pepper fry and masala chips

**Mirch baingan ka salan:** Baby aubergine, stuffed jalapeno, salan sauce

*All main courses served Punjabi aloo muttar masala, saag makai, lemon rice, assorted breads*

### DESSERT

Special dessert platter - chefs choice

**1st seating: £49 pp 5:30pm - 8:30pm £25 deposit required**

**2nd seating: £95 pp 9:00pm onwards £90 deposit required**

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## NEW YEARS DAY

### APPETISERS

(choose any one)

**Subz thaal:** Achari paneer tikka, textures of beetroot, beetroot dumpling, relish & ketchup

**Tangra chilli prawns:** Indo -Chinese style sweet & sour prawns with peppers & onions

**Makali fry:** Crisp fried squid with chillies and lime

**Murg tiranga:** Trio of chicken- lehsuni malai tikka, murg hariyali tikka, chicken 65

**Duck jardaloo:** Spiced duck pie with apricot, mixed berry compote

**Lamb seekh kebab:** Fine spiced minced lamb coated with onions and pepper, skewered in the tandoorr

### MAINS

(choose any one)

**Kebab platter:** An assortment of lemon grass scented king prawns, mustard salmon, lehsuni malai chicken tikka, murg hariyalli tikka and lamb burra kebab

**Kori gassi:** Chargrilled chicken supreme marinated with cumin and cloves served with coconut sauce

**Chingri malai curry:** Podi grilled prawns, malai curry, bok choi

**Lamb shank nihari:** Lamb shanks cooked in an aromatic nihari sauce, kohlrabi

**Shahi malai kofta:** Spiced vegetable dumplings served in a tangy saffron & tomato sauce

*All main courses served with podi aloo, saag makai, pulao rice and garlic coriander naan*

### DESSERT

Special dessert platter -chefs choice

**2 courses £34.95 | 3 courses- £39.95**

**1st seating: 12:30pm - 2:45pm**

**2nd seating: 3:00pm - 5:45pm**

**Dinner – a la carte menu**

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