



# indian essence

## BOXING DAY

### APPETISERS

(choose any one)

- Makali Fry:** Crisp fried squid with chillies, lime and chilli dressing (d)  
**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 (d,gl)  
**Lamb Burra Kebab:** Best cuts of chargrilled leg of lamb with onions & peppers (d)  
**Ragda Patties:** Crispy potato patties topped with dried white peas curry, chutney, sev and yoghurt (d)

### MAINS

(choose any one)

- Malabar Seafood Curry:** A melange of king prawns, seabass, mussels and asparagus cooked in a spiced coconut sauce (cr)  
**Chicken Chettinad:** Pan-seared chicken supreme stuffed with baby spinach and wild garlic, chettinad sauce (d)  
**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) (d)  
**Nadru Kofta:** Lotus stem & mix vegetables kofta, cashew nut and caramelised onion sauce (n,d)

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

### DESSERT

Passion fruit tart with honey comb ice cream (gl,d)

### £44 PER PERSON

A deposit of £25 per person is required

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

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

10% discretionary service charge will be added to your bill. Some food may contain traces of nut.

Please discuss any allergy concerns with a member of staff

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan



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## CHRISTMAS DAY

Spiced Kir Royale

### AMUSE BOUCHE

Lobster momo, lobster bisque, tomato gurkha chutney (g,d,cr)

### APPETISERS

(choose any one)

**Venison Ke Seekh:** Fine spiced chargrilled minced venison, coated with onions and peppers (d)

**Jal Tarang:** Pan seared hand dived scallops, moilie sauce, wasabi peas (d)

**Changeezi Champein:** Fennel scented chargrilled lamb chops with zesty orange and baby leaf salad (d)

**Turki Tikka Kali Mirch:** Black peppercorn & dry pomegranate marinated turkey tikka, cranberry chutney (d)

**Raj Kachori:** Regal streetfood, large wheat bubble splashed with mint, tamarind, sev and sweet yoghurt (d,gl)

### MAINS

(choose any one)

**Sikandari Raan:** Roasted lamb shank, lamb jus, garlic cumin potatoes, baby carrots (d)

**Tandoori Chooza:** Clay oven poussin, tomato and fenugreek sauce, salad (d)

**Lobster Malai Curry:** Tandoori kadhai lobster, malai curry sauce, grilled asparagus (d,cr,mu)

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

**Subz Miloni:** Kolhapuri spiced melange of vegetables, masala sauce (d)

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

### DESSERT

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

**£98 PER PERSON**

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

10% discretionary service charge will be added to your bill. Some food may contain traces of nut.

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## NEW YEARS DAY

### APPETISERS

(choose any one)

**Subz Thaal:** Achari paneer tikka, hara bhara kebab, tandoori broccoli, salad relish (d,mu)

**Tangra Chilli Prawns:** Indo -Chinese style sweet & sour prawns, peppers and onions (cr,so,gl)

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

**Murg Tiranga:** Trio of chicken, lehsuni malai tikka, hariyalli tikka, chicken 65 (d,so)

**Duck Jardaloo:** Spiced duck pie with apricot, mixed berry compote (d,gl)

**Lamb Seekh Kebab:** Fine spiced minced lamb coated with onions and pepper, skewered in the tandoor (d)

### MAINS

(choose any one)

**Kebab Platter:** An assortment of lemon grass scented king prawns, mustard salmon, lehsuni malai chicken tikka, hariyalli tikka and lamb burra kebab (cr,d,mu)

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

**Chingri Malai Curry:** Podi grilled prawns, malai curry, pak choi (cr,d,mu)

**Lamb Shank Nihari:** Lamb shanks in an aromatic nihari sauce, kohlrabi (d,gl)

**Shahi Malai Kofta:** Spiced vegetable dumplings served in a tangy saffron & tomato sauce (d,n)

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

### DESSERT

Spiced apple and plum crumble, cinnamon ice cream (d)

Sticky toffee pudding, vegan vanilla ice cream, caramelised fig (V)

Chocolate fondant caramel chocolate, orange curd ice cream (d,e)

Rose and raspberry bhapa doi, spiced berry tuile, fruit gel (d)

**2 courses £36.95 | 3 courses £42.95**

1st seating: 12:30pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm

Dinner – a la carte menu

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## NEW YEARS EVE

### APPETISERS

(choose one)

**Raj Kachori:** Regal street food, wheat bubble filled with spiced potatoes and chickpeas, splash of chutneys, mumbai sev and pomegranate (gl,d)

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

**Tangra Chilli Prawns:** King prawns with chilli sauce, onions & peppers (cr,so,gl)

**Murg Tiranga:** Trio of chicken ehsuni malai tikka, hariyalli tikka, crispy chicken 65 (d,so)

**Bhatti Ka Khargosh:** Rabbit marinated with black pepper & dry coarse spices with gooseberry chutney (d)

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

### MAINS

(choose one)

**Prawn Malai Curry:** Pan seared king prawns, pak choi, malai curry sauce (cr,d,mu)

**Kebab Platter:** An assortment of lemon scented king prawns, mustard salmon, malai chicken tikka, hariyalli tikka & lamb chop (cr,d,mu)

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

**Dilli Ka Butter Chicken:** Tandoori pulled chicken in a creamed tomato and fenugreek sauce (d)

**Railway Lamb Curry:** Anglo Indian lamb rump curry, masala potato, lamb croquette, rogan jus (d)

**Steak 2 Ways:** Tandoori roast angus beef fillet, Kerala style beef pepper fry and masala chips (d)

**Mirch Baingan Ka Salan:** Baby aubergine, stuffed jalapeno, salan sauce (V)

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

### DESSERT

Textures of Chocolate (d)

**1st seating: £52 pp 5:30pm - 8:30pm £25 deposit required**

**2nd seating: £99 pp 9:00pm onwards £90 deposit required**

10% discretionary service charge will be added to your bill. Some food may contain traces of nut.

Please discuss any allergy concerns with a member of staff

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