



New Year's Eve

£70 per person

Glass of bubbly / bottle of house white, red or rose on arrival (per table of 4)

AMUSE-BOUCHE

Lamb Sheek with sesame naan (G)

Baby Garlic Spinach with Poppadom and Indian cheese (D)

STARTER (choose one)

Royal Hanch

Smoked cloves duck, cranberry, saffron mash, crunchy leaves

Goat's Cheese Chukandar

Beetroot, Goat's cheese, leafy salad and dressing (V)

Salmon Kali Mirch

Salmon, cream cheese, mustard, cracked peppercorn (D)

Tandoor Ratan

Mixed from the house of tandoor grill (D)

MAIN COURSE (choose one)

King Prawn Masala

Super King Prawns, Tandoor smoked masala (mild) (D)(N)

Venison Salan

Slow cooked venison with baby potatoes in silky aromatic curry (medium) (D)

Black Garlic Tikka Bhuna

Chicken, black garlic, curry leaf, tomato and onion (medium)

Lamb Zardaloo

Tender pieces of lamb with cinnamon and apricot (medium hot)

Lasooni Saag Sabji

Garlic/ginger infused spinach with a concoction of vegetables (medium)(Vegan)

All mains are served with house special vegetable biryani pilau (Vegan), supporting sides (V) and bread basket (G, D)

DESSERT

Chef Khaled's Seasonal Special dessert

D = Dairy, G = Gluten, V = Vegetarian, N = Nut

Please alert our staff if you have any food allergies before you order your food and drinks

10% optional service charge will be added to the bill

