



## 5 Course Menu | £49.95

### APPETISER

Festive Bread & Butter **DA, GL**  
Poppadum & Chutney **GF, V**  
Street Style Bhel Puri **GF, NU, V**  
Samphire Pakora **GF, V**  
Aloo Bonda & Chutney **DF, GF, V**

### STARTER

Spiced Chicken Liver Parfait **DA, GL, MU\***  
Crab Bonbon, Chick Pea & Spiced Tomato Date Chutney **CR, GF, MU**  
Smoked Salmon & Dill Mascarpone **DA, FI, GL**  
Spiced Mushroom Parfait **DA, GL, MU\***  
Potato Paneer Bonbon & Kashmiri Romesco Sauce **DA, GF**  
Polenta & Roasted Vine Tomatoes **DF, GF**  
Spiced Chicken liver parfait **DA, GL, MU\***  
Korean Crispy Chicken with fried Basil leaves **GF\*, SO\*, SS\***

### INTERMEZZO

Secret Santa Sorbet **DA**

### MAIN

Chettinad Duck & Winter Berry Chutney **GF, PE**  
Spiced Lamb Croquettes, Kashmiri Romesco & Raisin Puree **DF**  
Whiskey Glazed Belly Pork with Ginger & Plum Chutney **GF**  
Malabar Prawn Ghee Roast with Mango & Apple Chutney **CR, GF**  
White Fish & Saag **DA, FI**  
Spiced Scallop, Celeriac Puree & Bacon Chilli Jam **DA, GF, MU**

### SIDES

Potato Pave **DA**  
Polenta Chips & Winter Herb Parmesan **DA\* GF**  
Savoy cabbage, Chestnut & Apple salad **DA\* GF**  
Chilli & Toasted Almond Broccoli **GF, NU**

### DESSERT

French toast, Limoncello Syrup, Whipped Ricotta & Pistachio **DA, NU\***  
Chocolate Ganache, Chocolate Soil, Malt & Marshmallow Fluff **DA**  
Baked Pears, Blue Cheese, Honey & Hot Chilli Walnuts **DA, NU\***  
Poached Pears, Armagnac Prunes, Cherry & Pistachio Kulfi Ice Cream **DA, NU**

*\*Can be made without on request*