



# Christmas

## PAIRING EXPERIENCE

18<sup>th</sup> November - 25<sup>th</sup> December

5 COURSE SET MENU  
£89 PER PERSON  
CHOICE OF 1 DRINK PER COURSE

5 COURSE SET MENU  
£59 PER PERSON  
(WITHOUT DRINKS)

# Christmas

## Menu

### *Welcome*

#### *Crunchy Wheat Puris Filled & Papdi Bruschetta*

Served with a shot of mint-flavoured tamarind water — a festive twist on Varanasi's street food charm.

#### *Festive Pour:*

Campari Soda | 007 Martini

### *Starters*

#### *Festive Ember Stuffed Paneer*

A holiday indulgence — soft, marinated paneer filled with a festive mix of spinach and spiced cheese, flame-kissed in the tandoor and served over beetroot hummus for a joyful burst of colour and flavour.

#### *Grilled Salmon Fillet with Tri-Colour Mango Salad*

A Chor twist on Christmas cheer — tender grilled salmon meets a zesty trio of mangoes, tossed with fresh herbs, chilli, and a tangy lime dressing.

#### *Golden Glow Seekh*

Our festive showstopper — juicy chicken marinated in cream, cheese, and Indian spice, chargrilled till it glows golden. Served on crispy smashed potatoes!

#### *Festive Pour:*

White Wine | Beer (Indian Pale Ale)

## *Palate Cleanse*

### *Refreshing Sorbet*

#### *Festive Pour:*

Flute of Prosecco | Flavoured Cider

## *Mains*

### *Winter Velvet Kofta*

Golden paneer and potato dumplings simmered in a silky tomato-cashew gravy, kissed with cream and festive warmth. .

### *Christmas Flame Chettinad*

Juicy chicken slow-cooked in a luxurious Chettinad masala of black pepper, coconut, and curry leaves. A bold, heartwarming celebration of South Indian spice and festive indulgence.

### *Festive Rogan Josh*

Succulent lamb gently braised in a velvety Kashmiri sauce laced with cardamom, cinnamon, and cloves. A bold, heart warming dish made for the festive season's merry indulgence.

*Served with house special Dal Makhani and a choice of butter naan or steamed rice.*

#### *Festive Pour:*

Red Wine | Lager

## *Desserts with Cheese and Fruit*

### *Santa's Brownie Bliss*

A fudgy chocolate brownie topped with melting vanilla ice cream – sweet, creamy, and a little bit naughty, just like the man in red!

### *Santa Goes Royale*

A saffron-scented cheesecake dressed in pistachios – rich, creamy, and ready to sleigh your sweet cravings this Christmas.

#### *Festive Pour:*

Grappa | Vin Santo Cantuccni | Tea & Coffee