NEW YEAR'S EVE MENU

4 course - £90pp (8: 30pm onwards)

On the table

Papad, chutney

CHEF'S AMUSE BOUCHE

SMALL PLATES *(choose any 1)*

Chicken Malai *peppercorn cream, pepper compote*

Onion Bhaji Chaat *mint mango chutney (v, ve)*

Corn Tikki *chana masala (v)*

Scallops *curry leaves, coconut beurre blanc*

Prawn Koliwada *coriander emulsion*

LARGE PLATES *(choose any 1)*

Chicken Tikka *makhani, toasted almond*

Salmon *punjabi masala, slaw*

Achari Duck *cranberry, masala parsnip*

Dry Aged Sirloin *chettinad, kale*

Roganjosh *fennel, kashmiri chilli*

Paneer *lababdaar, toasted almonds (v)*

Masala Kathal *tomato, coriander (v, ve)*

All main courses will be served with chefs choice of sides, rice and assorted breads

DESSERT *(choose any 1)*

Gulab Jamun *Kentish vanilla ice cream*

Jigarthanda *badam pisni, tukmaria*

Raasa Cheese Plate *spiced cracker, mango chutney*

Kentish Ice Cream & Sorbet