

New Year's Eve £65 (with Wine Flight £115)

Amuse Bouche

Soft Shell Crab ~ Black Caviar

Garlic pickle, crabmeat, tomato chutney
(Jacquart, Mosaique Signature Brut, Reims, Champagne)



Partridge ~ Green Peppercorns

Shallots, malabar paratha, curry leaf
(Humberto Canale, *Malbec*, Patagonia, Argentina)



Lamb ~ Black Cumin

Tandoori chop, sprouts, onion, yoghurt
(Ramon Bilbao, *Tempranillo*, Reserva, Rioja, Spain)



Sea Bass ~ Moilee

Coconut reduction, red onion stir fry, yoghurt rice
(MacMurray Vineyards, *Pinot Noir*, California, USA)

Or

Chicken ~ Tomato

Tandoori breast, sauce, pickled ginger
(Château Lachesnaye, Haut-Médoc, France)

Served with Black Lentils, Rice & Breads



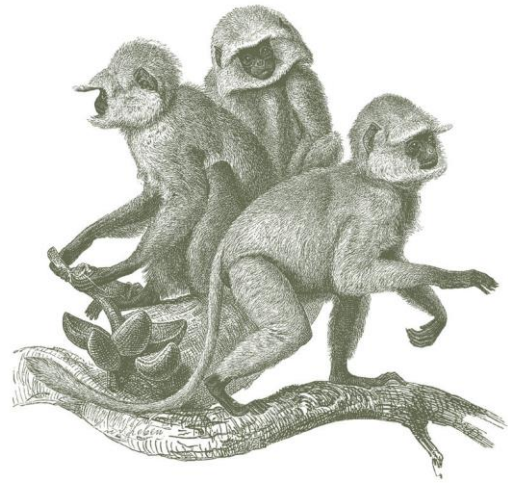
Chocolate ~ Banana

Valrhona chocolate, chilli, crisp
(Maury *Grenat*, Mas Mudigliza, Languedoc, France)

Or

X-Mas Pudding ~ Samosa

Pine nuts, orange, cranberry
(Sauternes, Château Roumieu, Bordeaux, France)



Amuse Bouche

Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney
(Jacquart, Mosaique Rosé, Reims, Champagne)



Soya ~ Masala Pao

Mince, Potato straws, apricot
(Ktima Biblia Chora, Areti, *Assyrtiko*, Kavala, Greece)



Paneer ~ Pickle

Roasted poppadum, cocktail onion, mint
(Trimbach, *Riesling*, Alsace, France)



Lotus Root ~ Korma

Dumplings, cashew nut, fried onion
(Ultimate Provence Rose, Cote de Provence, France)

Or

Truffle ~ Khichadi

Rice lentil kedgeree, wild mushrooms
(MacMurray Vineyards, *Pinot Noir*, California, USA)

Served with Black Lentils, Rice & Breads



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(Sauternes, Château Roumieu, Bordeaux, France)