

Christmas Eve ~ Signature

£80pp (Add Wine Pairing £65pp)

Amuse Bouche

Prawns ~ Masala

Pink prawns, coconut, sesame, peanut
(**Jacquart, Mosaïque**, Brut, Reims, Champagne, France)

Basil ~ Bream

Roasted tomato, garlic, mustard
(**Blank Canvas, Grüner Veltliner**, Marlborough, NZ)

Partridge ~ Cauliflower

Pickle, samosa, crisp
(**MacMurray Vineyards, Pinot Noir**, California, USA)

Lamb ~ Black Cumin

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

Mallard ~ Chettinad

Duck breast, yoghurt rice, curry leaf
(**Château Laignac**, Cru Bourgeois, Médoc, France)

or

Sea Bass ~ Mappas

Pan-seared, curry leaf, coconut
(**Love by Léoube Rose**, Cote de Provence, France)

Served with Kaali Dal, Steamed Rice & Breads

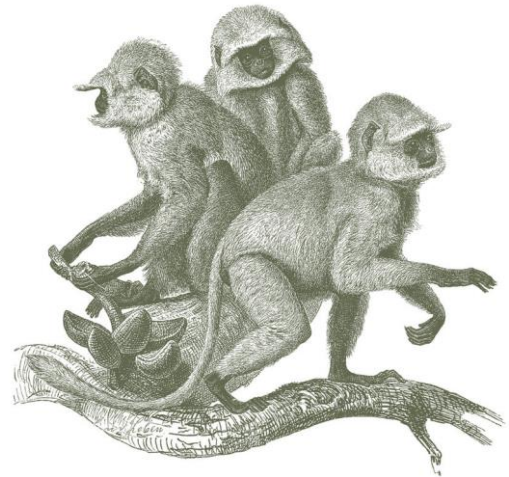
Chocolate ~ Banana

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

or

Mince Pie ~ Candy Floss

Mixed nuts, sauce, kulfi
(**Sauternes, Château Roumieu**, Bordeaux, France)



Christmas Eve ~ Vegetarian

£75pp (Add Wine Pairing £65pp)

Amuse Bouche

Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney
(**Jacquart, Mosaïque**, Rosé, Reims, Champagne, France)

Halloumi ~ Popcorn

Cheese, spiced corn, mint chutney
(**Trimbach, Riesling**, Alsace, France)

Cauliflower ~ Parcel

Chutney, crispy, pickle
(**Dourthe No 1, Sauvignon Blanc**, Bordeaux, France)

Morel ~ Wild Berries

Chutney, goose berries, lotus
(**Ktima Biblia Chora, Areti, Assyrtiko**, Kavala, Greece)

Paneer ~ Butter

Cottage cheese, vine tomatoes, fenugreek
(**MacMurray Vineyards, Pinot Noir**, California, USA)

or

Truffle ~ Pulao

Wild mushroom, oil, goji berries
(**Humberto Canale, Malbec**, Estate, Patagonia, Argentina)

Served with Kaali Dal, Steamed Rice & Breads

Chocolate ~ Banana

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

or

Mince Pie ~ Candy Floss

Mixed nuts, sauce, kulfi
(**Sauternes, Château Roumieu**, Bordeaux, France)