

New Year's Eve Menu

£55 / person

Starter

(served to share)

The New Year's Eve Platter:

Charcoal Grilled King Prawns flavoured with oregano

Minted Lamb Chops from Tandoori Oven

Cantonese Steamed BBQ Chicken Bun / Bao

Tamarind & Mint Yoghurt sauce

Herb & Cress Salad

Main Course

(served to share)

Lamb Shank

Lamb Shank in a rich Rogan Josh curry of Kashmiri red chillies and choice spices

Pad Thai

Famous Thai stir fried noodle dish with King Prawns, beansprout and tamarind sauce

Indo-Chinese Chicken Manchurian

Sliced chicken with soya garlic sauce. A very popular dish mixing the tastes of China and India.

Winter Greens Karahi

Seasonal vegetables tossed in a wok with selected spices and fresh herbs

Served with Basmati Rice and Coriander Naan

Dessert

(served individually)

A Trio of Desserts - Billionaire bar, Cookie Dough Caramel Cheesecake, Ginger & Lemon Crumble Slice

New Year's Eve 2019

Vegetarian Set Menu

£45 / person

Starter

(served to share)

Vermilion Veg New Year's Eve Platter:

Hara Bhara Kabab

Aloo Tikki,

Samosa Chaat

Paneer Tikka,

Tamarind & Mint Yoghurt sauce

Herb & Cress Salad

Main Course

(served to share)

Malai Kofta Curry

A very special paneer dish for festivals and special occasions, cottage cheese balls in a creamy and buttery sauce

Thai Green Vegetable Curry

Seasonal vegetables cooked with coconut milk and exotic Thai herbs

Winter Greens Karahi

Seasonal vegetables tossed in a wok with selected spices and fresh herbs

Served with Wild mushroom pilau rice and Coriander Naan

Dessert

(served individually)

A Trio of desserts - Billionaire bar, Cookie Dough Caramel Cheesecake, Ginger & Lemon Crumble Slice