



## NEW YEARS EVE PRIME TIME GALA DINNER

LIVE MUSIC 9.00-12.00

8.30pm to midnight with late night bar

"A gastronomic food journey from Kabul to Kolkata"

Chilled glass of Champagne on Arrival

### APPETIZER

Wheat crisps, spicy chickpeas, topped with sweet yoghurt mint-coriander & tamarind chutney

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Potato & garden peas cakes, roasted sultana, fresh ginger, Coriander, green chillies

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Chicken supreme, kaffir lime leaves, cream cheese, baby spinach & green chilli

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Medallion of ground Welsh baby lamb, split lentils & aromatic spices

Mid course winter fruit sorbet

### MAIN COURSE

Tiger prawns, sea bass & scallops with turmeric & ginger in a spicy coconut sauce

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Chicken thighs cooked with roasted ground spices, melon seeds, Greek yoghurt in a white creamy sauce

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Fresh baby okra cooked with pickling spices & red onion

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Indian Cottage cheese cooked in creamy tomato, fenugreek & ginger sauce

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Creamy black lentils cooked overnight, ginger & tomato

### SERVED WITH

Saffron pulao rice with cumin  
Peshawari & butter Naan

### DESSERTS

Pistachio cream Brule with honey comb  
Petit fours

*Priced @£78.00 per person All Prices are inclusive of VAT.  
A discretionary service charge of 10.00% will be added to your final bill.*

All items are subject to availability, menu changes regularly

