




NEW YEAR'S EVE

3 Courses, a celebratory Cocktail on Arrival
and Petit Fours with Coffee or Tea

Early Bird £60 – 5.30pm–7.30pm
£90 – 7.30pm–9.30pm and also 9.30pm–midnight,
includes a glass of Champagne




STARTERS

Palak patta chat, yogurt, tamarind and pomegranate (v)

Beef boti skewers, chilli chutney

Atul's signature chicken tikka pie, cumin scented berry compote



MAINS

Tenga lobster masala, Tingmo

Tandoori quail and egg pulao, cranberry raita

Jackfruit kofta, flaky paratha (v)



DESSERTS

Gor rice pudding brulee (v)

Peanut chikki butter parfait (v)

Baked pineapple with coconut sorbet (v)



SIDES

Beans porial (v)

Buttered black lentils (v)

Bamboo shoot stir fry (v)

Bread basket (v)



(v) vegetarian Menus are subject to change. Vegan menus are available. Minimum 2 people dining
Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information
available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce
the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.