



# NEW YEAR'S EVE VEGETARIAN

3 Courses and a Kanishka Sparkle Cocktail on Arrival

£90.00

Flight of wines - £35.00



## STARTERS

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

Organic vegetables momo, smoked tomato chutney (v)

Mizoram style tofu, peppers and spring onion stir-fry (v)

**The Crossings, Pinot Gris, Marlborough, New Zealand**

*2017 – White peach and lychee with great balance.*



## MAINS

Country paneer masala, Tingmo (v)

Tandoori subzi and soya nuggets pulao, cranberry raita (v)

Jackfruit kofta curry, flaky paratha (v)

**Joel Gott Pinot Noir, California, US – 175ml**

*2017 – Strikingly pure raspberry and strawberry fruit with subtle smoky undertones, velvety and smooth.  
A true example of new world, cool climate Pinot Noir*

## SIDES

Beans poriyal (v)

Buttered black lentils (v)

Bamboo shoot stir fry (v)

Bread basket (v)



## DESSERTS

Gor rice pudding brulee (v)

Peanut chikki butter parfait (v)

Baked pineapple with coconut sorbet (v)

**Pacherenc du Vic Bilh Saint Albert, France – 100ml**

*2015 – This sweet wine offers rich, concentrated flavours, with notes of marmalade and caramel coated tropical fruits, lifted by a fine citric acidity*



**KANISHKA**  
BY ATUL KOCHHAR

But today, well lived, makes every  
Yesterday a dream of happiness, and  
Every tomorrow a vision of hope.



At Kanishka, the menus are inspired by Atul Kochhar's love of traditional Indian cuisine, brought to life by his continuous research into ever-evolving regional recipes, combined with his dedication to using only the finest British ingredients. The result is a totally unique and innovative style of modern Indian cuisine.



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### STARTERS

Palak patta chaat, yogurt, tamarind and pomegranate (v)  
Beef boti skewers, chilli chutney  
Atul's signature chicken tikka pie, cumin scented berry compote

**The Crossings, Pinot Gris, Marlborough, New Zealand**

*2017 - White peach and lychee with great balance.*



### MAINS

Tenga lobster masala, Tingmo  
Tandoori quail and egg pulao, cranberry raita  
Jackfruit kofta, flaky paratha (v)

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(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.