

# THE CURRY ROOM

## NEW YEAR'S EVE MENU

### PRE-STARTER

#### POPPADUM

Lime pickle, mango chutney and raita

### TO BEGIN

#### HARA BHARA CHICKEN

Green masala marinated chicken

#### DELHI WALI CHAAT (VG)

Vegetable patties, red onion and tomato

#### ALOO PAPRI

Tamarind, potato, mint and coriander

### SORBET

#### SPICED PLUM

### SIGNATURE MAINS

#### NARGISI KOFTA

Lamb mince, quail egg

#### MURGH MAKHANI

Chicken breast in butter chicken sauce

#### COCHIN JHINGA

King prawns, coconut, curry leaves

#### KHUMB MATAR (VG)

Green peas, creamy mushroom sauce

### SERVED WITH

#### ZAFRANI PULAO

Saffron rice

#### ALOO GOBI

Cauliflower, potatoes, fresh herbs, home ground spices

#### GARLIC NAAN

Coriander and garlic

### TO FINISH

#### MISHTI DOI (VG)

Caramelised mandarin & roasted almonds

#### GAJAR KA HALWA

Vanilla bean ice cream

#### SHAHI TUKRA

Saffron custard

### COFFEE & PETITS FOURS

### 160 PER PERSON

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.  
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.