



MENU I

£38 per person

Appetiser

Tandoori chicken terrine

Main course

Char grilled salmon, Bengali beetroot crush and coconut ginger sauce

Dessert

Carrot toffee pudding with spiced ginger ice cream

A bread selection and side dish of your choice are included

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

WINE PAIRING SUGGESTIONS

White wines

Malvasia Bianca, Birichino Amici,
Monterey, USA, 2009 £46.00

Or

Chablis 1^{er} Cru Vosgros
J.P Ellevin,
Burgundy, France 2009 £56.00

Red wines

Pinot Noir, Framingham
Martinborough,
New Zealand 2009 £48.00

Or

Syrah, Domaine Destezet
VDP de L'Ardèche
France, 2009, Organic £68.00



MENU 2

£48 per person

Appetiser

Tandoori king prawns with fennel and coriander

Main course

Breast of Gressingham duck with coconut vinegar sauce, pilau rice

Dessert

Lemon coriander cake with iced double cream

A bread selection and side dish of your choice are included

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

WINE PAIRING SUGGESTIONS

White wines

Riesling, Trocken, F Loimer,
Kamptal Organic Practice 2010

Austria

£45.00

Or

Savennières, Dom des Barres,
Les Bastes, P. Achard Organic Practice,
Loire, France, 2009

£52.00

Red wines

Shiraz, The Lodge Hill, Jim Barry
Clare Valley, Australia, 2008

Or

Domaine Mathieu
Châteauneuf-du-Pape
Rhône, France, 2007

£37.00

£76.00



MENU 3

£55 per person

Appetiser

Sandalwood flavoured tandoori chicken breast

Starter

Baked wild African prawn, coconut mustard sauce

Main course

Rajasthani rack of lamb with saffron sauce, pilau rice

Dessert

Warm chocolate mousse with white chocolate ice cream

A bread selection and side dish of your choice are included

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £3.00

Masala mashed potatoes £3.00

Rajasthani sangri beans £5.00

WINE PAIRING SUGGESTIONS

White wines

Chablis 1^{er} Cru Vosgros £56.00

J.P Ellevin,

Burgundy, France 2009

Or

Riesling, Jim Barry, The Florita,
Clare Valley, Australia, 2007

£69.00

Red wines

Malbec Gran Reserva, Fabre £52.00

Montmayou, Mendoza 2008

Or

Grenache Hand Picked, Single Site,
Bethany, Yalumba, 2005

£92.00



MENU 4 - Tasting Menu

£70 per person

First starter

Norwegian king crab and home cured salmon

Second starter

Tandoori breast of squab pigeon

Rest course

Steamed chickpea cake

First main course

Baked wild African prawn, coconut mustard sauce

Second main course

Rajasthani roast 'Oisin' red deer with pickling sauce

Selection of English farmhouse cheeses

(Supplement of £2.50 per person)

Dessert

Saffron poached pear with cinnamon ice cream

A bread selection and side dish of your choice are included

Side dishes

Wild mushroom and spinach stir-fry £5.00

Tandoor roasted aubergine crush £5.00

Black lentils £5.00

Cumin flavoured yogurt with cucumber £2.50

Masala mashed potatoes £2.50

Rajasthani sangri beans £5.00

WINE PAIRING SUGGESTIONS

Muscat Sec, Cave des Vignerons de Frontignan
VDP d'Oc, France, 2010 £27.00

Mencia, Petalos, J. Palacios, Bierzo, Spain 2009
£54.00

Marsanne, Saint-Joseph, Cinnamon Club Cuvee
M. Chapoutier, Rhone, France 2009 £52.00

Châteauneuf-du-Pape, Domaine Mathieu
Rhone, France 2007 £76.00

Saussignac, Vendanges D'Autrefois,
Les Vignerons de Sigoulès
Dordogne, France, 2007 £31.00



MENU 5

A Taste of India

£68 per person including a bellini and 3 canapés on arrival

Canapés

Stir-fry of chicken with dried chillies
Spiced prawn skewers
Tangy potato in semolina shell

Appetiser – North India

Tandoori guinea fowl breast with fennel and coriander

Starter - Kerala

Spice crusted bream with green mango and coconut chutney

Main course - Rajasthan

Slow braised lamb shank with chillies and corn, pilau rice

Dessert – West Bengal

Rice 'kheer', caramelized milk dumpling

A bread selection and side dish of your choice are included

Side dishes

Wild mushroom and spinach stir-fry £5.00
Tandoor roasted aubergine crush £5.00
Black lentils £5.00
Cumin flavoured yogurt with cucumber £3.00
Masala mashed potatoes £3.00
Rajasthani sangri beans £5.00

WINE PAIRING SUGGESTIONS

Appetisers

Riesling, Trocken, F Loimer,
Kamptal Organic Practice 2010 £45.00
Or

Sauvignon Blanc, Lochton Estate, Marlborough,
New Zealand 2010 £44.00

Main course

Cabernet Sauvignon and Shiraz,
Grover's, La Reserve, Bangalore,
India, 2008 £39.00

Or
Shiraz/Viognier £41.00
Domaine Terlato & Chapoutier
Victoria, Australia, 2007



Cocktails & Canapés

Cocktails from £9

Delhi Mule
Cinnamon Bellini
Lychee & Rose Petal Martini
Bollywood Passion Martini
Lychee Bellini
Masala Mary
Spiced Old Library
Westminster Royal

Substantial canapés & bowl food @ £9 each

Biryani- chicken/lamb/ vegetable
Seared bream on rice vermicelli
Keralan prawn curry with steamed rice
Butter paneer with pilau rice
Kathi kebab- chicken/ fish/ paneer
Green moong kedgeree with stir fried squid

Canapés £3 each

Bengali style crab and cod cakes
Stir fry of shrimps with chilli and apricot
Char grilled monkfish with chilli and lemon grass
Rabbit tikka with honey and mustard
Tandoori guinea fowl tikka with fennel and coriander
Stir-fry of chicken with yoghurt and curry leaf
Seared duck on saffron crouton
South Indian beef in spring roll with hot chutney
Lamb mince kebab in roomali bread
Lentil dumpling with spiced yoghurt and tamarind,
Tangy potato in semolina shell
Spiced cottage cheese melt on naan
Smoked aubergine chutney on wheat crisp

Dessert

Mango brulée
Chocolate skewers
Fruit skewers