



Christmas Menu served from 26th November until Christmas Eve 2018.

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish.

If you have any special dietary requirements, please let us know at the time of booking. If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.

(V) Suitable for vegetarians (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts Allergenic ingredients are present in our kitchen.

We cannot guarantee dishes are 100% free of these ingredients.

Please ask staff for full allergens list. 10% Discretionary service charge applies.

Christmas Menu

Pre-Starter

Sarson Ka Jhinga (D)

Lasan classic. Juicy freshwater tandoori king prawn marinated in mustard, turmeric and lemon. Served with sweet, tangy grapefruit and pomelo sirka dressing.

Starter

Sharing Platter (D) (G)

Heavenly cornucopia of chicken sheek kebab, succulent lamb cutlets, tender slow-braised venison samosas and roasted salmon, served with tamarind and mint chutneys.

Vegetarian option available on request

Mains

Kodiyaal Bass

This delightful opus from Karnataka features fresh pan-fried seabass fillet served on a spicy fenugreek and caraway sauce.

Hyderabadi Biryani (D)

This flavoursome Biryani is steeped in history and remains a popular Deccani celebration dish. Layers of tender, slow-stewed goat and lightly-spiced basmati rice.

Pankshi Korma (D) (N)

A lavish curry from the Uttar Pradesh region. Half a tandoori guinea fowl atop a smooth, cardamom-spiced Lucknowi sauce of creamy yoghurt, bright degchi mirch and fresh coriander.

Sikandari Raan (D)

Tender, slow-roasted shank of lamb marinated in a smoky mix of Kashmiri chilli, ground coriander, hung yoghurt and garam masala.

Dhal Makhani (D) (V)

Rich, creamy and delicious black lentil and red kidney beans.

Shakarkand Kofta (D) (V)

Gorgeous roasted sweet potato kofta roundels gently simmered in a sumptuous yoghurt and turmeric sauce.

Pilau Rice & Naan Bread (G) (V)

Dessert

Bombay Mess (N) (D) (G) (V)

Eton mess Lasan-style. Light and airy meringue with fresh mango crème, refreshing raspberry sorbet and textures of coconut & sweet pineapple.

Three course £39.90 per person | **Four course** £43.90 per person