

— *Est. 2002* —

LASAN

— TRUE TO INDIA —

FESTIVE
FEAST MENU
4 courses

WINNER
GORDON RAMSAY'S

THE **f** WORD

Best Local Restaurant in the UK

FESTIVE FEAST MENU

FOR THE TABLE

4 courses | 59 per person



Papads | House chutneys

Rasam | Tomato, tamarind & warming spices

Chaat | Crispy potato samosa, chickpeas, yoghurt & chutneys



Venison Samosa | Spiced venison in crispy pastry

Mahi Salmon | Clay-oven roasted salmon, tomato, red pepper, lime

Add: Nav Ratan Lamb Cutlet | Tandoori lamb cutlet, green chutney +5

Add: Konkan Crab | Curry leaf-battered soft-shell crab +8



Clay-oven Roasted Chicken | Chilli, ginger & garlic marinated spring chicken

Deccan Mushroom Biryani | King oyster, enoki, shiitake, spiced saffron basmati

Beef Cheek Dalcha | Slow-cooked beef cheek, lentils, bone marrow, nihari spices

Black Butter Dhal | Spiced, buttery black lentils

Served with unlimited sides:

Crispy Bombay Potato | *Roasted Seasonal Squash*

Kachumber Salad | *Plain Naan*



Sticky Date Pudding | Spiced date sponge with toffee sauce

Mince Pie Samosa | Festive spiced fruit, almond & orange

RECOMMENDED WINE

*Babich Family Reserve Sauvignon Blanc 2025,
Marlborough, New Zealand*

Gooseberry, lime and vibrant acidity 42

Pinot Noir Pays d'Oc, Badet Clément 2024, France

Cherry, raspberry and silky tannins 42

FOR THE TABLE

All dishes will be presented across the table, so guests are able to share and taste each dish. Minimum 6 guests.

Any allergens? Ask our manager.

Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these.

10% discretionary service charge, shared by all staff.