



CHRISTMAS MENU

£ 55 per person (for minimum two persons)



WE RECOMMEND OUR WINE MASTER SOMMELIERS WINE PAIRING FOR £45

Crackling Spinach 19

Roasted almond slivers

(Please choose any one)

Lotus Stem & Sweet Potato Chaat 197

Sweet-chilli-soy-jaggery chutney, yogurt

Prawn Cutlet

Coriander, creamed mustard dip

(Please choose any one)

Kasundi Paneer Tikka 🔰

Preserved mustard-nigella seeds marinade

Nizam's Malai Tikka

Chicken, royal cumin, creamed cheese, aromatic spices

(Please choose any one)

Paneer Dahi Kebab Kofta 🔰 🔕

Pine nuts, fennel, black cardamom, green tomato – cashew nuts sauce

Kosha Echor 😝

Slow roasted green jackfruit, cinnamon, bayleaf, green cardamom, tomamto & onion

Spinach, Pumpkin Subzi 🔰

Garlic, green peas, beans.

Tiger Prawn Malai Curry

Coconut, cinnamon, bay leaf

Steamed Seabass Paturi

Coconut, mustard

Dak Bungalow Chicken Curry

Fenugreek, mace, stewed tomatoes-cashew nuts sauce.

Kosha Mangsho

Slow roasted lamb, yogurt, green cardamon, cloves, cinnamon, garlic and mustard oil.

(Please choose any one)

Banana Flower Croquettes

Coconut, cinnamon, mint-kasundi

Lal Murg Kebab

Chicken, red chillies, stone flower, coconut

(Accompanied with Grand Trunk Black Dal, 1)

Hing Aloo Dum $\ensuremath{\checkmark}$, Steamed Basmati Rice &

Bread of your choice)

(Please choose any one)

Steamed Mango Curd 17

'Bhapa Doi' served chilled

Langcha, Rabdi 🔰 🔕

Warm pistachio sweetened milk cake dumpling

Add on @ £20

Smoked Hilsa (Pin-boned)

Calcutta's queen of fish, smoked

Or

Welsh Lamb Chops

Calcutta's pickling 5 spices, yogurt, mustard oil





Wegetarian

Vegan
Ontains Nuts A discretionary service charge of 12.5% will be added to the bill.