



CHOURANGI

Unexplored flavours of India



Christmas Set Menu £65

Please choose one from each course,
we recommend our wine Master's pairing for £35

Course - I

Assyrtiko
Assyrtiko Greece

Prawn Cutlet

Coriander, mayo, Kasundi dip.

Beetroot Chop

Cashew nuts, cumin, coriander
tamarind chutney.

Course - II

Sutherland
Sauvignon Blanc – South Africa

Tangra Chilli Chicken

Garlic, scallion greens, soy.

Lotus Stem Sweet Potato Chaat

Sweet-chilli-soy-jaggery chutney, yogurt.

Course - III

Thelema Mountain Red
Shiraz blend – South Africa

Welsh Lamb Chop

Calcutta's pickling five spices, yogurt, mustard oil.

Kasundi Paneer Tikka

Preserved mustard - nigella marinade.

Course - IV

Butch Merlo , Merlot - Australia

Kosha Mangsho

Yogurt, green cardamom, cloves,
cinnamon, garlic, mustard oil.

Daak Bungalow Chicken Curry

Tomato-cashew nut sauce, fenugreek, mace.

Tiger Prawn Malai Curry

Prawns baked, cinnamon, coconut milk

Paneer Dahi Kofta

Pine nuts, fennel, cardamom,
green tomato-cashew nut sauce.

Pot Roasted Jackfruit


Cinnamon, bay leaf, green cardamom.

Spinach Pumpkin Subzi

Garlic, green peas, beans.

(Accompanied with Thikdi ki Dal ,

Gobi Matar , Steamed Rice ,

Bread Of Your Choice )

Course - V




Pedro Ximenez
Pedro Ximenez - Spain

Malpua

Warm sweetened milk cake, pistachios.

Steamed Mango Curd

'Bhapa Doi' served chilled.

 Vegetarian  Vegan  Contains Nuts

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