HAVELI
GREAT INDIAN FOOD



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MICHELIN 2018 · MICHELIN 2019 · WINNER 2019 · MICHELIN 2020 · MICHELIN 2021 · MICHELIN 2022 · MICHELIN 2023 · MICHELIN 2024 · MICHELIN 2025

NEW YEAR'S EVE MENU

CHEF'S SIGNATURE FIVE COURSE TASTING MENU
New Year's Eve

WITH LIVE MUSIC, BUBBLES & FIREWORKS TO TOAST THE NEW YEAR

£64.95 PER PERSON

ASSORTED PAPPAD BASKET (d)
A selection of traditional Indian crispy wafers served with a trio of homespun zesty chutneys

WELCOME BITES [D] [G] (V) (VEGAN OPTION AVAILABLE)

A unique selection of chef-crafted bites to awaken the palate and begin your dining experience

INDIAN STREET STARTERS

Chicken Lollipop [s] [ss] [e]
Crispy chicken drumettes marinated in aromatic Indian spices, finished with a flavourful glaze and served with our special in-house tangy sauce

Prawn Sukka [sf] [m]
Coastal-style prawns tossed in a salad onion masala with curry leaves and freshly ground South Indian spices

Lamb Burrah-e-Khas [m] [d]
Tender lamb chops marinated in raw papaya, yoghurt and traditional Indian spices, then chargrilled for a smoky, succulent finish

Or Vegitarian option

Paneer Tikka [d] [m] (v)
Paneer marinated in spiced yoghurt, chargrilled until golden and served with refreshing mint chutney

Aloo Tikki [n] [d]
Golden-crisp potato patties infused in Indian herbs and spices, drizzled with mint and tamarind chutneys

Tandoori Malai Broccoli [d] [n] (v)
Broccoli florets coated in a creamy, delicately spiced malai marinade and roasted until perfectly charred

MID COURSE

Salmon Tikka Masala [f] [d] [m]
Salmon tikka served in a rich onion and tomato masala, infused with aromatic flavour of Kaffir lime leaves and lemongrass

Or Vegitarian option

Kumbhi Palak (v) (ve)
Portobello mushroom filled with porcini and button mushroom duxelles, enriched with coconut cream and vegan cheese, set over a delicately spiced spinach sauce

THE MAIN EVENT: HAVELI TRIO

All mains served with Dal Bukhara, saffron cashew raisin pulao and garlic naan for sharing on the table

Malai Chicken Makhani [d] [n]
Tender chicken simmered in a rich smoky tomato-cashew sauce, finished with cream and fenugreek

Rara Keema Gosht
Succulent lamb pieces slow-cooked with spiced minced lamb, delivering a rich and hearty flavour

Prawn Curry [sf] [m] [d]
Juicy prawns simmered in a fragrant coconut curry, delicately prepared with our special masala

Or Vegitarian option

Malai Subz Kofta [d] (v) [n]
Delicate seasonal vegetable dumpling served in a smooth, creamy malai sauce infused with aromatic spices

Bharwan Mirch (v) (ve)
Mild peppers filled with a sautéed spiced vegetable stuffing, roasted till tender

Paneer Pasanda [d] (v) [n]
Soft paneer layered with a delicately spiced filling, served in a luxurious cashew-cream gravy

THE GRAND FINALE: MITHAI

Gulab Jamun with Vanilla Ice Cream [n] [d] [g]
Soft, golden milk dumplings soaked in fragrant saffron and rosewater syrup, served warm with creamy vanilla ice cream

Allergy Guide: (ve) Vegan, (v) Vegetarian, [d] Dairy, [g] Gluten, [e] Egg, [n] Nuts, [sf] Shellfish, [f] Fish, [s] Soya, [m] Mustard, [ss] Sesame Seeds.
Vegan and other special dietary menusare available upon request