



New Year's Eve Menu

EARLY EVENING MENU

£49.99 PER PERSON

5PM UNTIL 6.30PM

LATE EVENING MENU

£64.99 PER PERSON

6.45PM UNTIL LATE

LATE EVENING MENU INCLUDES BUBBLES TO
TOAST THE NEW YEAR



New Year's Eve Menu

POPPADUMS

Traditional Indian crisps served with an assortment of chutneys

HAVELI STREET FOOD PLATTER

Onion Bhaji | Peshawari Lamb Chops | Murgh Malai Tikka | Achari King Prawn

OR

VEGETARIAN PLATTER

Aloo Tikki | Veg Galouti Kabab | Onion Bhaji | Zafarani Paneer Tikka

CHOICE OF MAIN COURSE

MURGH MAKHANI

Old Delhi style butter chicken in a mild smoky San Marzano DOP tomato based sauce

CHICKEN MADRAS

A fairly hot Anglo-Indian curry originating from Madras

SHAHI CHICKEN KORMA

Traditional mildly spiced curry dish slow cooked in a creamy cashew green cardamom sauce braised with almonds and cashews

RAILWAY LAMB CURRY

Northumbrian lamb tenderly cooked with red skin potatoes with coconut and curry leaves

KASHMIRI LAMB ROGAN JOSH

A Kashmiri classic, Rogan Josh, is a hearty lamb stew cooked with onion and garam masala

GOAN KING PRAWNS

King prawns cooked with freshly ground spices finished with coconut cream

PRAWN JALFREZI

Traditional Bengali style sweet and sour medium spiced curry with sweet peppers and onion

VEGETABLE KARAHI [VI]

A stir fried curry from Lahore made with garlic, ginger, tomatoes, sweet peppers, select spices and fresh chillies

VEGETABLE MAKHANI KOFTA [VI]

Vegetable dumplings in a mild smoky San Marzano DOP tomato based sauce

A

LL SERVED WITH BASMATI, PILAU RICE, BREAD BASKET AND SIDE OF DAL MAKHANI

DESSERT PLATTER (please choose one)

A scoop of locally sourced rich and creamy ice creams - Pistachio | Chocolate | Vanilla

OR

GULAB JAMUN

Milk sponge cake soaked in saffron rosewater syrup served warm with vanilla ice cream