# BOMBAY VINTAGE GLAM PARTY

**DISHOOM**New Year's Eve 2015

## FEASTING MENU

£50 per person

#### APÉRITIF

A glass of finest Prosecco

#### PRAWN KOLIWADA

A bowl of delicate morsels with tamarind and date chutney

#### **KEEMA PAU**

Spiced minced lamb with a toasted, buttered pau bun

#### BHEL

Crunchy puffed rice, fresh pomegranate, tomato, onion, lime, tamarind, mint ( $\vee$ ) (N)

#### LAMB RAAN

A whole leg of lamb marinated in chilli, garlic and ginger, braised overnight with spices, then flame-grilled, sliced and dressed with fresh lime

#### **CHICKEN BERRY BIRYANI**

Aromatic rice layered with chicken and sprinkled with cranberries

#### **GRILLED MASALA PRAWNS**

Succulent, simple, lightly charred

#### HOUSE BLACK DAAL

Dark, rich and deeply flavoured, simmered for 24 hours (V)

#### ACCOMPANIED BY

Freshly baked Naans & Roomali Roti, Cucumber & Mint Raita

### DISHOOM CHOCOLATE PUDDING

Melting-in-the-middle chocolate pudding served with a scoop of Kashmiri chilli ice cream. (V)

#### **HOUSE CHAI**

Warming comfort and satisfying spice, made in the proper way (V)

(V) Vegetarian (N) Contains nuts

This is a set menu for 2 or more people.

Portions will be served for the table to share.