

# CHRISTMAS FEASTS AT DISHOOM

In every community, eating brings people together in celebration. We are particularly good at this in India. Celebrations generally have food right in the middle of them, leaving us all thoroughly sated and burping gently (considered a courteous gesture).

When feasting, Bombay's Bohra community traditionally gather around one very large plate, or Thaal. They believe that sharing food from a single Thaal reinforces precious family and community bonds.

Our version of this tradition brings large groups together over a first-class Christmas feast, dining from Thaals laden with food. Small Plates, Grills, Biryanis, slow-cooked Turkey Raan, Kachumber, freshly baked Naans and Roomali Rotis are shared by everyone at the table, enhancing the warmth that brings a group of old friends, work colleagues or a family together for a meal.

(Sporting the red Santa hats, muchis and bindis that we provide for parties is entirely optional, but does make for excellent photographs.)

23rd November – 24th December 2015

## £30 PER PERSON

### VEGETABLE SAMOSAS

Stuffed with peas and potatoes, warmly spiced (V)

### KEEMA PAU

Spiced minced lamb with a toasted, buttered pau bun

### BHEL

Crunchy puffed rice tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint (V) (N)

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### TURKEY RAAN WITH ALL THE TRIMMINGS

Whole turkey leg prepared in the traditional Indian raan style, cooked slowly over a day until meltingly tender. Served with Bombay-style potatoes, masala winter greens, spiced cranberry chutney.

### VEGETABLE BIRYANI

Aromatic rice layered with tender vegetables (V)

### SHEEKH KABAB

Minced lamb marinated with lime, coriander and cumin, then flame-grilled

### MURGH MALAI

Tender chicken thigh steeped in garlic, ginger, coriander stems and a little cream

### HOUSE BLACK DAAL

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

Accompanied by freshly-baked Naans & Roomali Rotis (V)  
Kachumber (V) Cucumber & Mint Raita (V)

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### KALA KHATTA GOLA

Shaved ice with tangy-sweet kokum syrup (V)

### KULFI ON A STICK (V)

Mango, pistachio (N) or malai

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If it suits, we can greet you with a pre-ordered round of drinks for an additional £5 per person, which is excellent value. A glass of **PROSECCO**, a warm, spiced **DESI MULLED WINE** or a sparkling **BOLLYBELLINI**.

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## £40 PER PERSON

A glass of warmly spiced **DESI MULLED WINE**, or a sparkling **BOLLYBELLINI**

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### DISHOOM CALAMARI

Tender baby squid, grainy crumb crunch

### KEEMA PAU

Spiced minced lamb with a toasted, buttered pau bun

### BHEL

Crunchy puffed rice tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint (V) (N)

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### TURKEY RAAN WITH ALL THE TRIMMINGS

Whole turkey leg prepared in the traditional Indian raan style, cooked slowly over a day until meltingly tender. Served with Bombay-style potatoes, masala winter greens, spiced cranberry chutney.

### CHICKEN BERRY BIRYANI

Aromatic rice layered with chicken and sprinkled with cranberries

### LAMB BOTI KABAB

Chunks of grilled lamb marinated with ginger, garlic and chilli

### PANEER TIKKA

Marinated then gently charred with red and green capsicums (V)

### HOUSE BLACK DAAL

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

Accompanied by freshly-baked Naans & Roomali Rotis (V)  
Kachumber (V) Cucumber & Mint Raita (V)

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### KALA KHATTA GOLA

Shaved ice with tangy-sweet kokum syrup (V)

### KULFI ON A STICK (V)

Mango, pistachio (N) or malai

\*

On any of our set menus we invite you to pre-order a festive 'Naughty Chai' with your dessert for £5 per person – a very agreeable way to end your meal. A **CHAI EGG NOG**, a **COGNAC CHAI**, a **NAUGHTY CHOCOLATE CHAI** or an indulgent **BAILEYS CHAI**.

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## £55 PER PERSON

### CHAMPAGNE

A welcoming glass of Pierre Paillard NV Grand Cru Champagne

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### DISHOOM CALAMARI

Tender baby squid, grainy crumb crunch

### KEEMA PAU

Spiced minced lamb with a toasted, buttered pau bun

### BHEL

Crunchy puffed rice tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint (V) (N)

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### DISHOOM LOBSTER

A whole lobster marinated in lemon juice, lemon zest, coriander, chilli and yoghurt, then expertly grilled.

### TURKEY RAAN WITH ALL THE TRIMMINGS

Whole turkey leg prepared in the traditional Indian raan style, cooked slowly over a day until meltingly tender. Served with Bombay-style potatoes, masala winter greens, spiced cranberry chutney.

### CHICKEN BERRY BIRYANI

Aromatic rice layered with chicken and sprinkled with cranberries

### LAMB BOTI KABAB

Chunks of grilled lamb marinated with ginger, garlic and chilli

### HOUSE BLACK DAAL

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

Accompanied by freshly-baked Naans & Roomali Rotis (V)  
Kachumber (V) Cucumber & Mint Raita (V)

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### KALA KHATTA GOLA

Shaved ice with tangy-sweet kokum syrup (V)

### KULFI ON A STICK (V)

Mango, pistachio (N) or malai

(V) Vegetarian (N) Contains nuts

## TO FIND OUT MORE OR TO BOOK YOUR FEAST

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PLEASE EMAIL [reservations@dishoom.com](mailto:reservations@dishoom.com)

OR TELEPHONE Carnaby 0207 420 9322 King's Cross 0207 420 9321

Shoreditch 0207 420 9324 Covent Garden 0207 420 9320

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We serve our festive feasting menus to groups of 12 or more, and to smaller groups on request. The sharing feasts start at £30 per guest. Lower priced menus offer very good value, while higher priced ones include a welcome drink, and a selection of more expensive dishes.

In the unlikely event you run out of Naan, Roti, Raita or Kachumber for any of these menus, we will bring you more. Regardless of the menu you choose, there should be more than enough food for all. We'd like you to leave full!

Please do note that we need your food order at least 48 hours in advance. Our reservations-wallas will be delighted to help you choose your menu. If you are hankering for a specific dish that isn't on your preferred menu, please let us know. We will always try to accommodate requests.

We regret that we cannot offer the a la carte menu to groups of 12 or more. It causes kitchen delays – both for the party in question and to other diners. Sincere apologies.

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Featured in the Good Food Guide 2012, 2013, 2014 & 2015

Listed in the Michelin Guide 2014

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**CARNABY** 22 Kingly Street, London W1B 5QP

**KING'S CROSS** 5 Stable Street, London N1C 4AB

**SHOREDITCH** 7 Boundary Street, London E2 7JE

**COVENT GARDEN** 12 Upper St Martin's Lane, London WC2H 9FB

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