



New Year's Eve Menu

£95

Glass of Tattinger Champagne on arrival

Amuse Bouche

Starters

Dill salmon tikka, chicken lasooni murgh,
mustard cress, mixed bean sprouts (GF)

or

Kandhari paneer tikka, tandoori cauliflower,
mustard cress, mixed bean sprouts (GF)

Sorbet (NF/GF)

Mains

Rara Gosht

Minced lamb cooked with whole spices,
potato julienne (NF, DF)

or

Chicken Korma

Rich yogurt & fried onion sauce, brown onion,
fresh ginger julienne (GF)

or

Fish Curry

Mangalorean style fish curry, wild sea bass fillet,
grated coconut (NF, DF)

or

Paneer Khatta Pyaz

Onion tomato masala, malai paneer, pickled onion,
fenugreek leaves (GF) (V)

or

Lotus root & Beetroot Kofta Curry

Lotus root and beetroot kofta curry, masala phool makhana,
fresh coriander (GF) (VE)

Note - Main courses are served with steamed basmati rice, naan bread and dal makhani

Dessert

Rose panna cotta, fresh berry compote, rose petal, crumble (VE)

or

Baked gulab jamun, apricot & prunes, kalakand, edible flower

Chai & Coffee

Bottle of Taittinger Brut Réserve NV Champagne £105

Ve - Vegan

V- Vegetarian

GF - Gluten Free

DF - Dairy Free

NF - Nut Free



Colonel Saab signature dishes



Mild spicy