## Vegetarian Diwali Menu Accompanying Whisky

£80 £60

## Diwali Menu Accompanying Whisky

£85

Warm Barley & Corn Salad

sweet peppers, golden beetroot & broccoli Manhattan Twist



Dal Chawal Aur Achaar

lentil & rice dumplings, mustard yoghurt, heritage carrot pickle & mint chutney

Nikka from the Barrel (Clove, Cinnamon, Orange, Raspberry, Walnut)



Sabz Mewa Seekh

minced vegetables, raisins, nuts & roasted spices Paul John (Honey, Vanilla, Green Apple)



Bhatti Ka Paneer

spiced cottage cheese, mango marmalade & mint Ardbeg 10yrs (Smoke, Tobacco, Coffee)



Nilgiri Kofta

vegetable dumplings, chillies, coriander & spinach sauce

Or

Gucchi Mutter

morels, green peas & fresh tomato

Glenfiddich 15yrs (Ginger, Cinnamon, Marzipan, Oak)

Served with Jamavar Dal, Aloo Methi, Saffron Pulao Rice & Breads



Trio of Desserts

Gulab Jamun

Gajar Halwa with Clotted Cream

White Chocolate Kulfi

Glenmorangie Nectar d'Or 12yrs (Ginger, Nutmeg, Lemon, Honey)

Warm Barley & Corn Salad

sweet peppers, golden beetroot & broccoli Manhattan Twist



Tellicherry Pepper & Garlic Soft Shell Crab plum chutney, garlic chips & homemade garlic pickle

Nikka from the Barrel (Clove, Cinnamon, Orange, Raspberry, Walnut)



Gilafi Seekh Kebab

charcoal grilled lamb, peppers, cheese & smoked spices Paul John (Honey, Vanilla, Green Apple)



Lahsuni Fish Tikka

golden garlic, cream cheese, yoghurt & chillies Ardbeg 10yrs (Smoke, Tobacco, Coffee)



Rara Gosht

Hampshire lamb, ginger, black cardamom & coriander

Or

Murgh Handi

Corn fed chicken, almonds, mace & saffron Caol Ila 12yrs (Vanilla, Pear, Tar, Smoke, Toffee)

Served with Jamavar Dal, Aloo Methi, Saffron Pulao Rice & Breads



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Gulab Jamun

Gajar Halwa with Clotted Cream

White Chocolate Kulfi

Glenmorangie Nectar d'Or 12yrs (Ginger, Nutmeg, Lemon, Honey)