



FESTIVE SPECIAL VEGETERIAN TASTING MENU
BY CHEF STEPHEN GOMES

AMUSE BOUCHE

MAGIC

Cranberry & Star Anise Sphere

CRACKERS

Mix Poppadums with mint Nitro Oxide Chutney

WINTER WONDERLAND

Elf Cabbage and Spicy lentil Soup with cinnamon co2 infusion

STARTERS

LIGHTS ON

Indian Street Food The Alchemist Way

ATLANTIS

Paneer Moilee with Lemon Foam

SANTA AND BANTA

Veg Meat Balls and cinnamon Candy Floss

SMOKE & MIRRORS

Jaffa Welsh Sausage In A Sealed Smoked Jar]

PALATE CLEANSER- FROST BITE

Pink Grapefruit Sorbet

MAINCOURSE

THE NAUGHTY LIST

Shahi Paneer, Pilau rice & Naan (mild)

Or

Saag Mushroom, Pilau Rice & Naan (very hot)

Or

Sabzi Bahar, Pilau Rice & Naan with a Daal Espresso (medium)

PRE-DESSERT

Mango Misu

DESSERT

The Enchanted Forest

Tea/Coffee & Chai

(£50 PER PERSON, WINE PAIRING OPTIONAL AT £25 PER PERSON)