



# Roots New Years Eve Menu

Glass of Cremant on arrival

## Starters

**Roasted Tandoori Duck Breast**, Pomegranate molasses  
**Trio Of Chicken Tikka**, Bramley Apple muraba  
**Lamb & bell pepper kebab**, garlic & chilly chutney  
**Crispy vegetables in honey & ginger sauce(v)**  
**Punjabi Samosa Chat**

## Mains

**Nawabi Lamb Shank**, slow cooked in ginger, saffron and cardamom  
**Murg Massalam**, succulent breast stuffed with nuts, dry fruits and hens egg  
**Mangalorian Fish Curry**, assiette of seabass, prawns, mussels and salmon  
**Paneer Bhukara**, velvety Paneer khorma in a ruby and nutty sauce

## Sides

**(All served on table to share)**

Navratna Dal (v)  
Bombay Jeera Aloo (v)  
Burani Apple Raita (v)  
Saffron Pulao Rice (v)  
Assorted Naan Breads (v)

## Desserts

**Jumbo Gulab Jamun**, rum & raisin ice cream  
**Raspberry Rasmalai**, raspberry sorbet

**£55 per person** (3 courses with welcome drink)

Indian tea or Malabar Coffee -£3.50

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

All prices include VAT at current rate. An optional 12.5% service charge will be added to your bill.