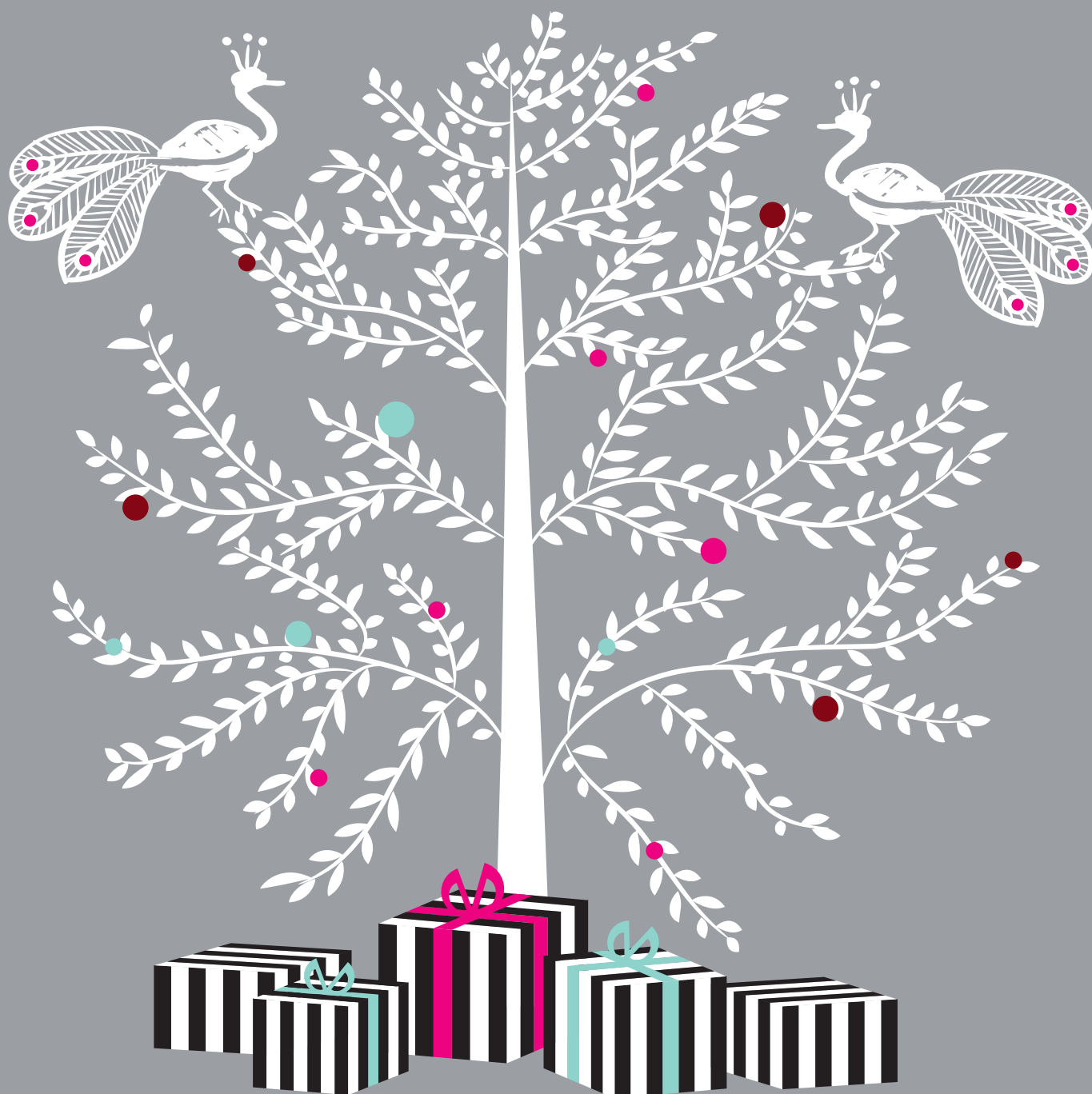


**This festive season...**  
*Celebrate the Kanishka way*



**KANISHKA**

BY ATUL KOCHHAR

# NYE MENU

EARLY SEATING (17:00-17:30) - £65

LATER SEATING- £95

## 3 COURSES

### STARTERS AND KEBABS



#### Cromer Crab Bonda (g)

Cromer crab fritter with grilled corn – apple salad, khimchi and chilli-tamarind chutney

#### Orkney Scallop Podi Masala (d)

Pan seared hand dived Orkney scallop, brassica textures, parsnip crisp

#### Ajwaini Jhinga (d)

Tandoor grilled tiger prawns with ajwain, smoked aubergine baba ganoush, citrus chutney

#### Tandoori Monkfish (d)

Chettinad spiced grilled monkfish tail, creamed kale korma

#### Chicken Tikka Pie (2006) (g)(d)

Speciality of the house served with berry chutney

#### Murg Tulsei Malai Tikka (d)

Tandoor grilled chicken supreme marinated in basil and cheese

#### Batyer Kali Mirchwala Khurchan Tart (g)

Norfolk roasted quail with tellicherry black pepper masala in onion seed tart

#### Hiran Keema Salli Aur Paratha (g)(d)

Muntjac keema masala with crisp potatoes and flaky paratha

#### Changezi Champen (2001) 1 piece (d)

Atul's kitchen classic of tandoori lamb chops, mint chutney, onions salad

#### Rosemary Sheekh Kebab (d)

Grilled ground lamb kebab with British accent, mint, onion pickle

#### Khari Paneer Tikka (2019) (v)(g)(d)

Spiced paneer tikka baked with pastry, rocket leaves, chia seeds

#### Malai Broccoli (v)(d)

Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards

#### Chidiya Samosa Aur Mutter Aloo Ki Chaat (v)(g)(d)

Vegetable mini samosa with smoked yellow peas and potato curry

#### Nadru Ki Chaat (v)(d)

Lotus stem kebabs and crisp with tamarind, cranberry, yoghurt chutneys

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.

## CURRIES AND BIRYANI



### **Meen Mappas (d)**

Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar

### **Kadhai Jhinga (d)**

Stir fried prawns with peppers, ginger and tomatoes

### **Meen Pollichattu (g)**

Griddled halibut, sambhar pickled shallots, fried idli

### **Purani Dilli Ka Butter Chicken (d)**

A classic of old Delhi – chicken tikka in rich tomato sauce

### **Malwani Kodi Kari**

Chicken curry with Malwan spice blend of peppers, chillies and cumin

### **Kerala Chicken Curry Fry (n)**

Kerala street café speciality – stir fried curry with cashew nuts

### **Kashmiri Roganjosh**

Lake District braised lamb curry with, onions, tomato & Kashmiri spice blend

### **Ahuna Gosht Curry (g)**

East Indian lamb curry with chillies, fennel and stone flowers

### **Achari Saag Gosht**

A proper Punjabi curry with lamb, spinach and pickling spices

### **Paneer Aur Palak Makhani (v)(d)**

Spiced fig filled paneer tikka, baby spinach and rich tomato gravy

### **Baghar – e – Baigan (v)(n)**

Aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal

### **Hindostanee Biryani (g)(d)**

Choice of biryani – vegetable, chicken, lamb

### **Hiran Ki Boti (d)**

New Forest venison spiced with juniper garam masala, mushroom kedgeree, chocolate curry

All mains are served with Kanishka black signature dal, spiced cauliflower, naan bread, rice

## TRIO OF DESSERTS



### **Hazelnut and dark chocolate mousse (d, n)**

### **Passion fruit semifredo (d)**

### **Rasmalai with saffron poached pear (d)**

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*At Kanishka, the menus are inspired by Atul Kochhar's love of traditional Indian cuisine, brought to life by his continuous research into ever-evolving regional recipes, combined with his dedication to using only the finest ingredients. The result is a totally unique and innovative style of modern Indian cuisine.*