

# G U N P O W D E R

## NEW YEAR'S EVE MENUS

### NEW YEAR'S FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

**£45 PER PERSON**

Rasam Ke Bomb

Gunpowder Aloo Chaat

Spicy Venison & Vermicelli Doughnut

Achari Grilled Cauliflower with Tempered Yogurt Sauce

Ambedi Grilled Wild Seabass with Coorgi Sauce

Manglorian Guinea Fowl Ghee Roast with Truffle Fugias

Pondicherry Chocolate Mille Feuille with Hazelnut Chikki

### NEW YEAR'S FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

**£45 PER PERSON**

Rasam Ke Bomb

Gunpowder Aloo Chaat

Grilled Artichoke Hearts in Red Pepper Masala

Achari Grilled Cauliflower with Tempered Yogurt Sauce

Grilled Pumpkin with Kollam Sauce and Toasted Coconut

Saag with Tandoori Paneer

Pondicherry Chocolate Mille Feuille with Hazelnut Chikki

### DRINK PAIRING FOR FEAST MENU

**£35 PER PERSON**

Enchanted Garden, Riesling | Eden Valley, Australia, 2021

Domaine Des Vigneaux, Syrah/Vin de Pays des Cteaux de l'Ardeche | Rhone, France, 2021

Corrarillo, Matetic, Pinot Noir | Aconcagua, Chile, 2018

Loxwood Meadworks Honey Wine

## NEW YEAR'S SPECIALS



|   |     |
|---|-----|
| French Bean Pakoras (V)                         | 5.5 |
| Tandoori Chicken Chop                           | 7   |
| Chettinad Pulled Duck w/ Homemade Oothappam     | 11  |
| Goan Style Grilled Prawns                       | 28  |
| Kale, Bhuna Aubegine with Goat Cheese Salad (V) | 12  |
| Barnsley Lamb Chop, Kashmiri Ghee Roast 250g    | 28  |

