

Wine Makers Dinner 5TH March 2025

The art of spicing in Indian cuisine is arguably the most sophisticated and complex in the world. In other cuisines, spices tend to be used in isolation or in simple combinations. Indian cooking relies on an intimate knowledge of the way spices work together. Aside from flavour, it is important to consider the texture and the sequence in which the spices are added and how long they are cooked for.

PRE-STARTER

Perfectly paired with a glass of Henri Ehrhart Cremant Brut Harmonie

POPPADUM

Lime pickle, mango chutney and raita

JALPAAN / STARTER

Perfectly paired with a glass of Henri Ehrhart Pinot Noir

LAMB SHAMI KABAB

Lamb mince patties, mint & coriander chutney

ONION BHAJI

Finely sliced onion, spiced gram flour batter (ve)

MUKHYA BHOJAN/ MAIN COURSE

(All curries are served with basmati rice, chef's vegetable side dish and traditional Indian bread)

Perfectly paired with a glass of Henri Ehrhart Pinot Gris Element Terre

BUTTER CHICKEN

North Indian style, simmered in butter, chilli and coriander cream

TOFU AND SEASONAL VEGETABLE CURRY

Cooked in a Delhi style vegan curry sauce (ve)

MISTAAN / DESSERTS

Perfectly paired with a glass of Henri Ehrhart Gewurztraminer Element Terre

GULAB JAMUN

Pistachio crumble, saffron syrup, vanilla custard (v)

GINGER AND ORANGE RICE PUDDING BRÛLÉE

Honey poached pears, cashew nut ice cream (ve)

£70 per person, inclusive of food and paired drinks





We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care.

Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Vegetarian – (v) | Vegan (ve)

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.