

CHATORA

CHRISTMAS SET MENU - £65 pp

ASSORTED PAPAD & CRISPS
Mint & bell pepper, mango & lime, husk tomato & lemon grass.

ONION BHAJIA
Ruby red onion, fennel seeds, pounded spice mix.

LAMB SAMOSA
Crushed pepper, ginger, chili, nutmeg.

GUNPOWDER SQUID
Garlic podi, salt pepper and lime sprinkle.

ROASTED BROCCOLI & CAULIFLOWER
Spiced yoghurt, dijon mustard, wood smoked cheddar.

TANDOOR SMOKED LAMB CUTLET
Herdwick lamb, mace flower, kebab chini.

KESAR PISTA CHICKEN TIKKA
Creedy Carver chicken, pistachio, saffron.

SOUTHERN SPICED RAILWAY LAMB
Wild garlic, toasted coconut, Nellore chilli.

DILLI KA BUTTER CHICKEN
Camone tomato, Malian cashew, butter powder.

GOAN PRAWN
Tender coconut malai, wild garlic sweet tamarind.

ORGANIC VEGETABLE KADHAI
Pounded coriander, tomato, smoked bell pepper.

MORREL MATAR PANEER
Malian cashew, San Marzano, caramelised shallots.

SERVED WITH CHATORA BLACK DAL, IRANIAN SAFFRON PULAO
& BREAD BASKET.

WARM SPICED DATE PUDDING
Medjool date, smoked toffee, milk ice-cream.

WINTER BERRY CHEESE CAKE
Glazed mission fig, fresh berries, dukkha dust.

ALFONSO MANGO SORBET
Passion fruit & mint coulis, caramelised butter tuile.

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A season for fine wine, warm company, and perhaps...
a moment beneath the mistletoe.