OUDH

1722

NYE FEASTING

NYE FEASTING

£130 per person including welcome drink

SommelierWinePairing
£95 per person

Gol guppa, jaljeera, potato, sprouting moong (g,m)
Lamb bheja, sheermal (g,d)
Koshu, Hishiyama Vineyard, 2023
Grace Wine – Yamanashi Prefecture, Japan

Herdwick lamb gilawat (n,d,g)
Bonarda "The Apple Doesn't Fall Far From The Tree", 2023
Matias Riccitelli – Mendoza, Argentina

Malai murgh, chicken leg, cardamom, black cumin (n,m,d)
Lasooni jinga, king prawn, garlic, raw mango (m,g)
Condrieu "Les Cassiness", 2024
Paul Jaboulet Aîné – Rhône, France

Mutanjan dum biryani, oxtail, aged basmati, sweet carrot (d)
Gulnaar, tandoori chicken, smoked tomato, cream (n,m,d)
Kara masala ka gosht, masala confit goat (m)
Dal Bukhara, urid lentils, cream (d)
Naan, wild garlic, coriander and ghee (g,d)
Chaval rice, steamed aged basmati
Karmrahyut "Reserve", 2015
ArmAs Estate – Aragatsotn Province, Armenia

Gulab jamun, chantilly (d,n,g)
or
Ras malai, pistachio, cardamom (d,n)
Gosset "Petite Doucet" Rosé, NV
Champagne, France

Gluten (g), Dairy (d), Nuts (n), Mustard (m)

Please inform a member of our team if you have any allergies or dietary requirements before ordering.
Kindly note a discretionary service charge of 13.5% will be added to your bill.

NYE VEGETARIAN FEASTING

£130 per person including welcome drink

SommelierWinePairing
£95 per person

Gol guppa, jaljeera, potato, sprouting moong

Dhungar e baingan, sheermal

Qvevri Rkatsiteli, 2023
Vachnadziani Winery – Kakheti, Georgia

Seasonal mushroom gilawat
Beaune 1er Cru Les Toussaints, 2021
Domaine Xavier Monnot – Burgundy, France

Chaat, white peas, potato, tempered yoghurt, sev
Dahi paneer, cultured cream, fenugreek
"Pure" Mirabeau Rosé, 2024
Côtes de Provence, France

Lucknowi kofta pilau, spiced chickpeas and soya dumplings, seasonal vegetables
Kaddu ki qorma, pumpkin, yoghurt, aromatics
Gobi mussalam, cauliflower, cashew nuts, poppy seed
Dal Bukhara, urid lentils, cream
Naan, wild garlic, coriander and ghee
Chaval rice, steamed aged basmati
Condrieu "Les Cassiness", 2024
Paul Jaboulet Aîné – Rhône, France

Gulab jamun, chantilly
or
Ras malai, pistachio, cardamom
Gosset "Petite Doucet" Rosé, NV
Champagne, France

Gluten (g), Dairy (d), Nuts (n), Mustard (m)

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