



CLUB INDIA

Heritage, Cuisine & Community

क्लब इंडिया

NEW YEARS EVE MENU



Feel free to ask your server for recommendations on dishes, drink pairings or flavour profiles. We're here to help you get the most out of your experience

AMUSE BOUCHE

OYSTER AND MANGO CHAAT WITH MINT & CHILLIES

(Allergen : Crustacean, Mollusc, Sulphite)

STARTERS

Choose a starter

TULSI CHICKEN TIKKA

Organic chicken breasts, basil and garlic marinade, saffron and pear chutney

(Allergen : Dairy, Mustard)

Coastal Lobster Soup

Keralan style lobster and coconut soup flambéed with cognac, garlic naan triangles

(Allergen: Crustacean, Dairy, Gluten, Fish, Mollusc)

Bhatti ka Quail

Tandoori quail spatchcock in Bhatti spices, smoked pepper chutney

(Allergen: Dairy, Celery, Mustard)

Malabar Scallops

Hand dived Scottish Scallops, served on the shell, garlic mashed potatoes

(Allergen: Crustacean, Dairy, Fish, Mollusc)

Lucknowi Tunde Kebab

Slow ground lamb kebabs infused with traditional Lucknowi spices, served on Bakarkhani, smoked paprika raita

(Allergen : Dairy, Gluten)

Tandoori Broccoli (V)

Char grilled broccoli, cheese and cracked pepper marinade

(Allergen: Dairy, Mustard)

MAINS

Choose a main

Mains are served with a bread of your choice (Allergen: Gluten, Dairy, Egg), saffron & cumin pulao (Allergen: Dairy) and dal tadka (Allergen: Dairy)

Thanjavur Prawn Curry

Tandoori king prawns in a hot sauce of coconut, raw mangoes and green chillies

(Allergen: Crustacean, Dairy, Fish, Mollusc)

Dak Bungalow Chicken Curry

Anglo Indian style chicken curry cooked on the bone, inspired by the colonial dak bungalows of India

(Allergen: Dairy, Mustard)

Methi Gosht

Elwy Valley Lamb curry tempered with fresh fenugreek leaves, garlic and chillies

(Allergen: Dairy, Mustard)

Gongura Mamsam

Smoked rump of Romney Marsh lamb marinated with spiced sorrel, keema matar and chickpeas

(Allergen: Dairy, Mustard, Sulphite)

Butter Chicken

Tandoori chicken breast in fresh tomato & fenugreek sauce, truffle malai

(Allergen: Dairy, Mustard)

Paneer Pasanda

Fried Paneer filled with raisins, cashew & almond in a rich creamy sauce

(Allergen : Dairy, Nuts)



DESSERTS

Choose your favourite dessert

MITHAI PLATTER

A trio selection of traditional Indian sweets

(Allergen: Dairy, Gluten, Nuts)

Mango Chilli Cheesecake

Lucknow inspired mango cheesecake with a hint of chilli

(Allergen: Dairy, Gluten)

Chocolate Brownie

Belgian chocolate brownie served warm with Vanilla Ice Cream

(Allergen: Dairy, Gluten)

Ice Cream

Chocolate/Honeycomb/Vanilla

(Allergen: Dairy)

Sorbet

Lemon/ Raspberry

£49.95

Per Person

FIRST SITTING

17:30 – 19:30

£59.95

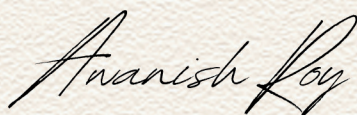
Per Person

SECOND SITTING

20:00 – Onwards

Children 10 and under dine for £20

It means a great deal to have you joining us at Club India as we see out the year and welcome the next one together. We hope this menu brings a little celebration, warmth and occasion to your evening. From me, and from the whole Club India family, we wish you a very Happy New Year.



Founder & Chef Patron

Please speak to one of our staff before ordering if you have any allergies or dietary requirements. Although we have strict cross contamination policy, it may not be possible for us to guarantee that our dishes will be allergen or contamination free. Fish may contain small bones.

A discretionary 11.5% service charge will be added to your bill. All our prices are inclusive of VAT



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