

# CHATORA CHRISTMAS 2020

## SET MENU

£49.95 PER PERSON  
£69.95 WITH WINE PAIRING

### 1ST COURSE

**PAPAD BASKET**  
Selected homemade chutneys.

### 2ND COURSE

**ALOO PAPDI CHAAT - HONEY YOGURT**  
Sweet spicy and tangy potatoes served with honey yogurt and Jerusalem artichokes.  
[Klienkloof Chenin Blanc 125ml]

OR

**BABY SQUID MASALA**  
Squid, coconut, sesame, samphire, mango and ginger.  
[Organic Passo Bianco, Masi Tupungato Vintage 2018 125ml]

### 3RD COURSE

**TANDOORI MOREL MUSHROOMS**  
Morel mushrooms, yogurt, ginger served with wild berry chutney.  
[Castel Firmian Pinot Grigio Mezzacorona 125ml]

OR

**NORFOLK TURKEY LENTIL**  
Chunks of Turkey breast, Puy lentils, garlic chips, served with seasonal salad.  
[Montalto Organic Catarrato 125ml]

OR

**ANJEER LAMB CHOP**  
Fig and yogurt marinade, green pea mash, mint sauce and farm fresh salad.  
[Conde Valdemar Rioja Crianza 125ml]

### 4TH COURSE

Served with Steamed Basmati Rice, Brussel Sprout Poriyal and Naan.

**JACKFRUIT KOFTA AND KALE**  
Jackfruit dumplings served with sautéed Kale.  
[Front Row Shiraz / Mourvedre/ Viognier 125ml]

OR

**SEAFOOD GARCINIA MOILEE**  
Pan seared sea bass, prawns, mussels, coconut and onions.  
[Malagouzia/ Assyrtiko, Thymiopoulos 125ml]

### 5TH COURSE

**CHRISTMAS PUDDING SAMOSA**  
Homemade classic christmas puding served caramel ice cream, flumbe with brandy.

OR

**FIG KHEER**  
Rice pudding topped with caramelised fig.