

Happy
New Year



Bombay Story
INDIAN KITCHEN

£75
Per Person

RING IN THE NEW YEAR AT BOMBAY STORY

Join us for an evening of live music, bubbles, fine wine and delicious, authentic food. We will be serving an amuse bouche and 4 courses, put together by our award winning chefs. We are opening late to see in the New Year and we can't wait to see you!

AMUSE BOUCHE AND FOUR COURSE DINNER (SEE OVERLEAF FOR DESSERTS)

Chef Special AMUSE BOUCHE

CHICKEN LIVER MOUSSE IN KHASHA ROTI

(ALLERGEN: DAIRY, GLUTEN)

OR

FLAVOURED PANI PURI MASALA SHOTS (VEGAN)

(ALLERGEN: GLUTEN)

STREET FOOD

CHEESE STUFFED AVOCADO DUMPLING (VEGAN)

Crumb fried avocado balls stuffed
with vegan cheese tikka

(ALLERGEN: GLUTEN, MUSTARD)

OR

KARIVEPPILA CALAMARI

Crispy masala fried calamari with
curry leaves and tomato

(ALLERGEN: GLUTEN, FISH)

OR

WOKINGHAM BOMBAY SLIDER

Mini butter chicken tikka roll with
spiced coriander and Bombay dip

(ALLERGEN: DAIRY, GLUTEN, MUSTARD)

GRILL AND TANDOORI

BEETROOT GOAT CHEESE KEBAB

(ALLERGEN: DAIRY, GLUTEN)

OR

PANCH PHORON GRILLS VEAL CHOP

Chargrill veal chop marinated in
aromatic Indian spices

(ALLERGEN: DAIRY, MUSTARD)

OR

NILGIRI CHICKEN TIKKA

(ALLERGEN: DAIRY, MUSTARD)

OR

VEGAN SEEKH KEBABS WITH TRUFFLE (VEGAN)

Meat-free vegan kebabs with
Truffle Oil baked in clay oven

(ALLERGEN: PLANT-BASED PROTEIN,
SOYA FREE, NON-GMO)

MAIN COURSE

*All mains will be served
with complimentary
rice or bread.*

STUFFED SAFFRON CHICKEN WITH BEETROOT BARLEY KHICHDI IN KALIYAN GRAVY

(ALLERGEN: DAIRY, GLUTEN, MUSTARD)

OR

SLOW ROAST LAMB OF RACK WITH CAULIFLOWER MASH, BABY GREENS

(ALLERGEN: DAIRY, MUSTARD)

OR

LOBSTER MASALA

(ALLERGEN: FISH, CRUSTACEAN)

OR

MUGHLAI PANEER KOFTA

stuffed aubergine with malai sauce

(ALLERGEN: DAIRY)

OR

KITCHEN CURRY (VEGAN)

(ALLERGEN: PLANT-BASED PROTEIN,
SOYA, NON-GMO)

Please always inform your server of any allergies
or intolerances before placing your order.

**NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE
CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS.**



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DESSERTS

ROSE AND GULAB JAMUN
MELTING CHOCOLATE BALL

(ALLERGEN: DAIRY, GLUTEN, NUTS)

OR

RED WINE POACHED PEARS WITH
AVOCADO MOUSSE (VEGAN)

Live Music!



Fleur and Hugh

WINE PACKAGES

OUR COLLECTION - £16PP

Half bottle of our specially selected
Red or White wines

CLASSIC WINES - £19PP

A selection of 3 x 125ml classic wines
to match 3 courses

FESTIVE WINES - £25PP

A selection of 3 x 125ml festive indulgent
wines to accompany each course

PREMIUM WINES - £30PP

A selection of 3 x 125ml of our premium
wines to match 3 courses

TOASTING BUBBLES - £8-11PP

A LOGAN VINTAGE 'M' Cuvée
(Sparkling Wine) - £8pp or BARON DE
VILLEBOERG, Brut NV Champagne - £11pp

Children under the age of 6 (up to two children), dining with at least two full price paying adults, will be free of charge. Children aged between 6 - 12 will be half price.
(All food on the New Years Eve menu is available to them). Please note, proof of age may be requested.

Minimum 6 guests / All must order from New Years Eve menu / 10% deposit required Deposit is non-refundable if cancelled within 48 hours of reservation time.
A discretionary service charge. 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order.

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