

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 KHASTA 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 KICHEDI IN KALYAN GRAVY

(ALLERGEN: DAIRY, GLUTEN, MUSTARD)

OR

##### SLOW ROAST LAMB OF RACK WITH CAULIFLOWER MASH, BABY GREENS

(ALLERGEN: DAIRY, MUSTARD)

OR

##### LOBSTER MASALA

(ALLERGEN: FISH)

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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