NEW YEAR'S EVE Wohingham







Amuse-bouche



CRUNCHY KULLE KI CHAAT CUPS (V)

Crispy, bite-sized watermelon cups filled with a tangy and spicy mix of potatoes and fresh herbs, topped with green chutneys.

(Allergens: Sulphites)

Street Food



TRIO TIKKI CHAAT (V)

A trio of delightful bites: crispy Green Peas Tikki, Sweet Corn & Kasoori Methi Tikki, and crunchy Baby Courgette Fritters. Served with a trio of sauces, with fresh baby spinach and a savoury garlic sauce. (Allergens: Sulphites, Dairy, Gluten)

OR

WAGYU KEBAB WRAP

Tender, flame-grilled Wagyu beef wrapped in warm beetroot flavoured wheat flatbread, paired with mint yogurt and micro herbs. (Allergens: Sulphites, Dairy, Gluten, Egg)

OR

CHICKEN TOKRI CHAAT

Delhi famous crispy potato basket filled with spiced chicken tikka pops and spongy rasagula drizzled with yoghurt, pineapple yogurt, chutney and spices. (Allergens: Sulphites, Dairy, Gluten, Mustard)

Grill



STUFFED PANEER TIKKA WITH CHEESY TENDER STEM BROCCOLI (V)

Coriander chutney coated Paneer stuffed with tikka masala, parmesan malai broccoli kebab gratinated with pineapple and red pepper chutney.
(Allergens: Sulphites, Dairy, Mustard, Celery)

OR

TANDOORI-MARINATED CRISPY FRIED SOFT-SHELL CRAB & LIME-GARLIC PRAWNS

Crispy soft-shell crab marinated in bold tandoori spices, paired with succulent prawns infused with a zesty lime and garlic marinade, finished with a coriander-lime foam. (Allergens: Sulphites, Dairy, Mustard, Crustacean, Fish, Molluscs)

OR

TANDOORI TO GO

Juicy chicken tikka infused with tangy mustard spices, paired with tender lamb loin marinated in a rich Rajasthani Sula blend, served with a black garlic dip. (Allergens: Dairy, Mustard, Sulphites)

Palate Cleanser



ELDERFLOWER SORBET

A delicate and floral sorbet infused with the subtle sweetness of elderflower, offering a light and refreshing finish with a fragrant, aromatic touch. (Allergens:)

ΩR

KALAMANSI SORBET

A refreshing and tangy sorbet made from vibrant kalamansi citrus, offering a perfect balance of sweet and tart flavours. (Allergens:)

Main Course



KASHMIRI LAMB SHANK

Slow-cooked, tender lamb shank braised in a rich, aromatic Kashmiri gravy made with a blend of fragrant spices, yogurt, and saffron. (Allergens: Dairy)

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KODAI SPECIAL CHAR-GRILLED CORN FED CHICKEN

Tender and succulent chicken, sourced from corn-fed poultry for enhanced flavour, marinated in aromatic spices, and expertly char-grilled to perfection. Served with coconut and coriander curry. (Allergens: Dairy)

OR

WILD BLACK COD PAN-FRIED WITH WEST BENGAL GRAVY

Tender wild black cod, pan-fried to achieve a crispy golden crust, served with a rich and flavourful West Bengal-style gravy sauce.

(Allergens: Mustard, Fish)

OR

SPINACH & GOAT CHEESE KOFTA CURRY (V)

Delicate, soft koftas made from a flavourful mixture of spinach and creamy goat cheese, gently simmered in a rich, aromatic curry sauce. (Allergens: Dairy, Gluten)

All main courses are served with a side of fragrant rice and freshly baked bread.

Dessert



EARL GREY CREME BRULEE TART WITH APPLE SORBET

A silky Earl Grey-infused crème brûlée with a crisp caramelized top, served with a refreshing apple sorbet. (Allergens: Dairy, Egg, Gluten)

OR

DARK CHOCOLATE MOUSSE (V)

A smooth, velvety dark chocolate mousse with crunchy hazelnut undertones, paired with a refreshing apple sorbet. (Allergens: Nuts, Gluten)

A discretionary 12.5% service charge will be added to your bill, and all prices include VAT at the current rate.

* One free kids meal with one paying adult set meal (£78) / £25 deposit required for each adult.

We keep the menu as up-to-date as possible with the 14 major allergens information, and our easy-to-use allergen guide is available for you to use on the food sections. Our food and drinks are prepared where cross contamination may occur, and our menu descriptions do not include all ingredients.