



GYMKHANA NEW YEAR'S EVE MENU

6 courses £125

Wine Pairing £80 *see below

Prestige Wine Pairing £145 *please ask your sommelier

Roasted Khakra, Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Philippe Gonet 'Signature', Blanc de Blancs, Brut, Champagne, France NV

Purple Potatao Raj Kachori, Tamarind, Sev
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Kerala Pepper Langoustine Dosa, Coconut Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Tandoori Masala Lamb Chop, Shammi Kebab, Granny Smith Chutney
Agiorgitiko, Bizios, Nemea, Greece 2011

Munjtaç Biryani, Pomegranate & Mint Raita
Shiraz 'Marananga' Bin 150, Penfolds, Barossa Valley, Australia 2015

Served with Dal Maharani, Tulsi Dum Aloo - Bread Basket

Hibiscus Falooda, Rose Pannacotta, Pistachio Nankhatai Crumble
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.



GYMKHANA NEW YEAR'S EVE VEGETARIAN MENU

6 courses £125

Wine Pairing £80 * see below

Prestige Wine Pairing £145 * please ask your sommelier

Roasted Khakra, Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Philippe Gonet 'Signature', Blanc de Blancs, Brut, Champagne, France NV

Purple Potatao Raj Kachori, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Tellicherry Pepper Yam Dosa, Coconut Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Tandoori Malai Morel, Jerusalem Artichoke Shammi Kebab, Granny Smith
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Masala Jackfruit Biryani, Pomegranate & Mint Raita
*Nuits-Saint-Georges 1er Cru 'Damodes', Frédéric Magnien, Burgundy,
France 2010*

Served with Dal Maharani, Patiala Baingan Masala - Bread Basket

Hibiscus Falooda, Rose Pannacotta, Pistachio Nankhatai Crumble
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

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