



FESTIVE
EVENTS GUIDE

CHRISTMAS AT GYMKHANA

Inspired by the elite clubs of India, Gymkhana is the perfect venue for a luxurious Christmas party.

The restaurant is split over two floors each with their own distinctive look and feel. The Ground Floor is resplendent in tones of jade green, polished dark timber and rich printed fabrics inspired by residential mansions of Kolkata and Pondicherry.

A walk down the mirrored staircase will take you through to the Lower Ground Floor - a room with a vivid and warm colour palette with subtle elements of north Indian architecture woven into the design.



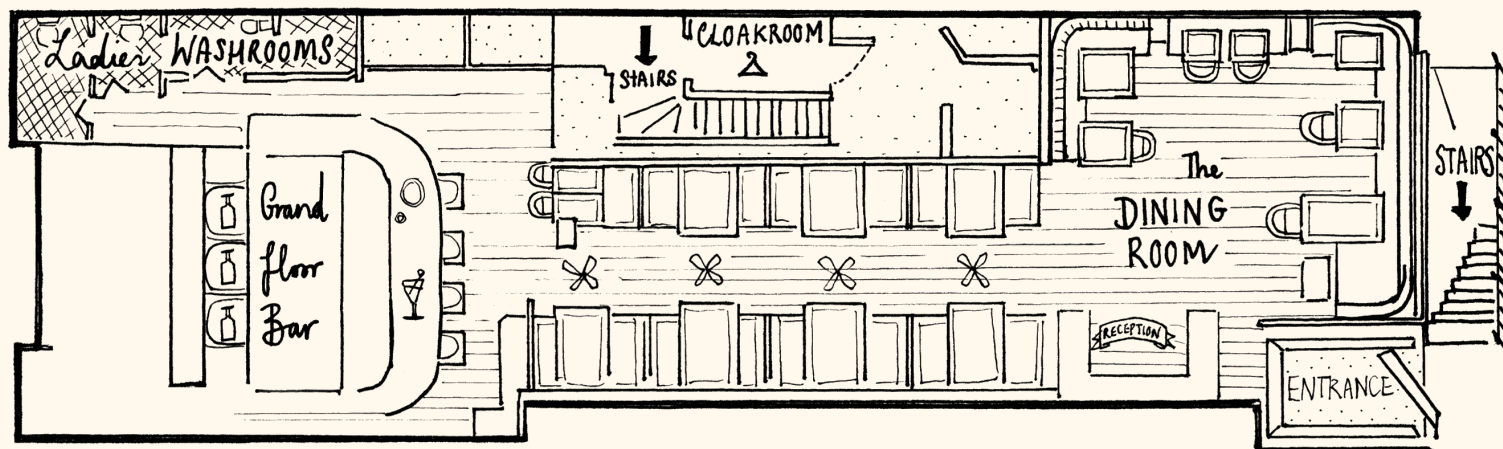


THE FOOD & DRINK

Gymkhana has held a Michelin star since 2014 and serves contemporary Indian cuisine using seasonal British ingredients with a focus on the tandoor and chatpatta sharing dishes.

We've created menus for the Festive season offering our usual Gymkhana favourites with a seasonal twist on dishes to celebrate the Christmas time enjoying. Choose from our five course Festive tasting menu or work with the events team to create a menu specifically tailored to your occasion.

The Gymkhana bar specialises in our collection of Club Cocktails and use key Indian ingredients at their base to reimagine drink recipes served in the elite clubs of India. A specialised gin list is perfectly complemented by Gymkhana's own tonic water.



No 42



Ground FLOOR

CAPACITIES

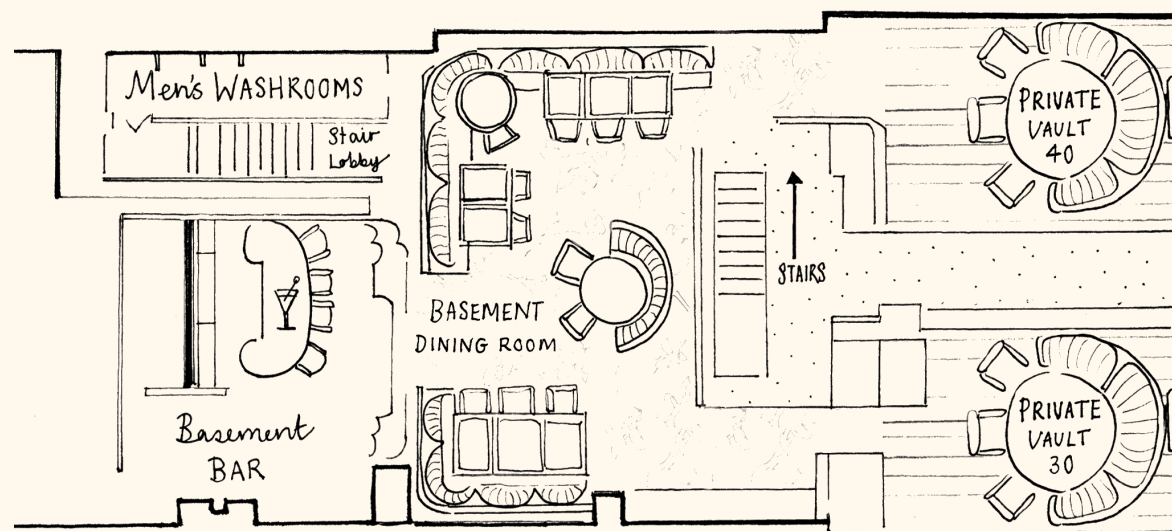
Private Vault 30 - 8

Private Vault 40 - 10

Group - 12-30

Semi Exclusive Hire - 50

Exclusive Hire - 100

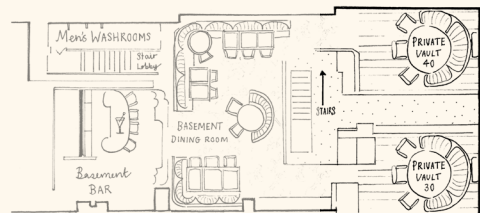
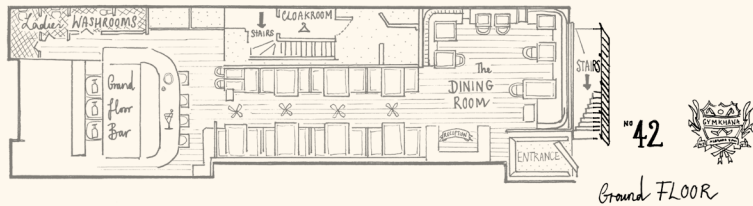


Basement FLOOR

THE PRIVATE VAULTS

Located on either side of the Lower Ground Floor the Private Vaults offer the perfect space for an intimate dinner.

Private Vault 40 seats a maximum of 10 guests in banquette style seating. Private Vault 30 is a semi-private vault, home to the Gymkhana wine cellar, seating up to 8 guests.



THE LOWER GROUND FLOOR

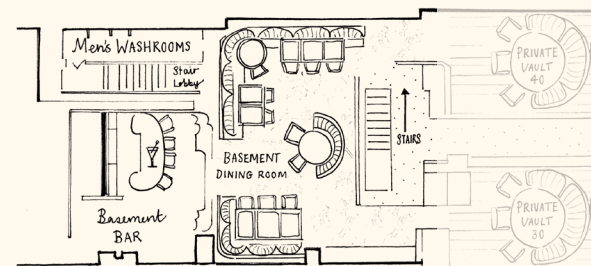


THE LOWER GROUND FLOOR BAR



SEMI EXCLUSIVE & EXCLUSIVE HIRE

If you are looking to host a larger Christmas event, Gymkhana is available for semi-exclusive hire on the Lower Ground Floor, accommodating up to 50 guests. This includes use of the bar area for a pre or post dinner cocktail and the Private Vaults. Or, if you wish to hire the restaurant in its entirety, Gymkhana can accommodate up to 100 guests for a seated dinner.



THE MENUS

GYMKHANA

FESTIVE MENU

8th November-30th December

£100

Wine Pairing £75

Pappadums, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Roasted Chestnuts, Tamarind, Sev
2018 Terrasse, Keermout, Stellenbosch, South Africa
or
Anrutsari Pink Shrimps & Queenies, Dill Raita
2020 Grüner Veltliner, Weinzerberg, Stadt Krenns, Krenstal, Austria

Goan Calreal Salmon Tikka, Tomato Chutney
2020 Sauvignon Blanc/Semillon, B-Bos-I, BlankBottle, Western Cape, South Africa
or
Gilafi Quail Seekh Kebab, Mint & Mustard Chutney
2018 Riesling, Spätlese, Brauneberger Juffer-Sonnenuhr, Schloss Lieser, Mosel, Germany

Turkey Pepper Fry, Malabar Parantha
2017 Vino Nobile di Montepulciano, Tenuta Val di Piana, Tuscany, Italy

Muntjac Biryani, Pomegranate & Mint Raita
2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

or
Chicken Butter Masala
2019 Riesling/Fürmint, Moric, Balaton, Hungary

or
Goan Prawn Curry
2019 Saint-Joseph, Cuvée Sélection, Jean-Louis Chave, Rhône, France

Served With: Dal Maharani, Saag Makai - Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£16.00)
2017 Vino Nobile di Montepulciano, Tenuta Val di Piana, Tuscany, Italy (£10.00)

Sauternes Poached Pears, Saffron Pistachio Kulfi Falooda
2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or
Cardamom & Rice Kheer, Figs, Sorbet
2010 Château Filhot, Sauternes, France

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

VEGETARIAN FESTIVE MENU

8th November-30th December

£100

Wine Pairing £75

Pappadum Selection, & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Roasted Chestnuts, Tamarind, Sev
2018 Terrasse, Keermout, Stellenbosch, South Africa
or
Samosa Chaat, Chana Masala, Imli Saunth Chutney
2019 Malvazija, Kozlovic, Istria, Croatia

Achaari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2017 Rullete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain
or

Tandoori Broccoli, Chilli & Green Mango Raita
2015 Sette, Fratelli, Maharashtra, India

or
Beetroot Chop Pao, Peanut Ghati Masala
2020 Brully, Vieilles Vignes, Jean-Claude Lapali, Beaujolais, France

Gucchi, Khumb & Truffle Pilau
2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France

or
Methi Malai Mutter Paneer
2020 Sauvignon Blanc/Semillon, B-Bos-I, BlankBottle, Western Cape, South Africa

or
Khatta Meetha Baingan
2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

Served With: Dal Maharani, Saag Makai - Bread Basket or Basmati Rice

Sauternes Poached Pears, Saffron Pistachio Kulfi Falooda
2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or
Cardamom & Rice Kheer, Figs, Sorbet
2010 Château Filhot, Sauternes, France

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THE MENUS



FESTIVE LUNCH MENU

1st November-31st December

£45

Add 375ml of sommelier's choice red or white wine £19.00
or house punch £9.00

Pappadam Selection, Shrimp Sorpotel & Nimbu Achaari Raita

Aloo Chat, Tamarind, Sev

Achari Paneer Tikka, Corn Chaat

Beetroot Chops Pao, Peanut Ghati Masala

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

Goan Cafreal Salmon Tikka, Tomato Chutney

Goan Prawn Curry

Kid Goat Methi Keema, Salli, Pao

Chana Masala, Pyaz Kulcha, Achaar

Subz Tawa Pulao, Cucumber Raita

Served With: Saag Makai, Dal Lasooni- Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda

Cardamom & Rice Kheer, Sorbet

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NEW YEARS EVE TASTING MENU

£115

Wine Pairing £85

Pappadam Selection, Shrimp Sorpotel & Nimbu Achaari Raita
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Amritsari Lobster, Shrimps & Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krenns, Krenstal, Austria

or
Beetroot Raj Kachori, Tamarind Chutney, Sev
2018 Terrasse, Keermont, Stellenbosch, South Africa

Dill & Honey Salmon Tikka, Mint & Mustard Chutney
2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, South Africa

or
Ajwaini Paneer Tikka, Fig & Cashew Nut, Corn Chat
2016 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

or
Tandoori Masala Lamb Chop, Kasundi Mustard & Mooli
2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

or
Truffle Masala Bhaji, Pao
2019 Saint-Joseph, Circa Selection, Jean-Louis Chave, Rhône, France

Bhuna Muntjac Adraki
2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

or
Chicken Butter Masala
2019 Riesling/Fürmint, Moric, Balaton, Hungary

or
Kathal Biryani, Cucumbar & Cumin Raita
2017 Chardonnay 'Biena Nacido' Vineyard, The Opai Vineyard, Santa Maria Valley, California, USA

or
Zafrani Guccchi Mutter Korma
2020 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France

Served With: Dal Maharani, Saag Makai - Breadbasket or Steamed Basmati Rice

Rasgulla, Key Lime Cheesecake, Meringue
2020 Moscato d'Asti Frizzante, Centive, Tenuta Olini Bauda, Piedmont, Italy

or
Chocolate & Banana Marquise, Madeira Crème Anglaise
2010 Chateau Filhot, Sauternes, France

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CONTACT

To make an enquiry [click here](#)

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