

D|A|K|W|A|L|A

New Year's Eve Menu - £35.00

Celebrate the year's end with a vibrant three-course feast inspired by the bustling streets and flavors of Bombay.



Canteen Munchies to begin for the table to share

Starters (Choose 1)

1. Dakwala Sweet Chilli Cauliflower
Crispy cauliflower in chilli garlic and sweet chilli sauce with ginger and a perfect balance of sweetness and spice. (V, VG)

2. Onion-Beet Bhaji
Crispy fritters made with onions and beetroot, served with refreshing mint chutney. (V, GF)

3. Chicken Chilli Manchurian "1975"
A Bombay classic of boneless chicken chunks in a fiery Manchurian sauce with spring greens and peppers. (SF)

4. Chicken 65 🍴
Fried chicken toasted with South Indian masala and curry leaves, served with masala yogurt dip. (GF)

5. Bang Bang Lamb Rolls
Minced lamb mixed with potato and masala, wrapped in a crispy roll. (D)

6. Fenugreek Chicken Tikka
Chicken marinated in yogurt and fenugreek, cooked in a tandoor, and served with mint chutney. (D, GF)

Desserts

1. Gulab Jamun with Vanilla Ice Cream
Soft, deep-fried milk dough balls soaked in sweet syrup, served with smooth vanilla ice cream.

Or

2. Biscoff Cheesecake with Vanilla Ice Cream
Indulge in a luscious Biscoff cheesecake paired with smooth vanilla ice cream.

Vegan and gluten free option available ask server for selection.

Mains (Choose 1)

All mains are served with: House Special Black Dal, Butter Naan, Pulao Rice, Aloo Gobi(GF), and Cumin cucumber Raita (D)

1. Old Delhi Butter Chicken
Tender chicken tikka in a velvety tomato-butter sauce. (D, N, GF)

2. Malwani Chicken
Boneless chicken thigh cooked in a fragrant coconut and Malwani spice blend. (GF)

3. Paneer Tikka Lababdar
Tender homemade paneer cubes in a flavourful onion and tomato masala, enhanced with cashew nuts, fenugreek and fresh coriander. (V, D, N, GF, M)

4. Railway Wala Mutton
Inspired by the robust flavours of train journeys in India, our Railway Wala Mutton brings you a taste of nostalgia. Lamb marinated in a medley of spices and slow-cooked to perfection. (GF, M)

5. Goan Prawn Curry 🍴
A Goan delicacy peeled prawn marinated in Goan spices and cooked with coconut and kokum. (GF)

6. Mix Vegetable Karahi 🍴
Mixed seasonal vegetable cooked with coconut, exotic coastal spices and simmered in caramelized onion and tomato gravy. A traditional dish from Bombay canteens, India. (V, VG, GF)

V: Vegetarian but may contain egg VG: Vegan VGA: Can be made Vegan on request GF: Gluten Free
N: Contain Nuts D: Contains Dairy M: Contains Mustard SF: Contains Shellfish A: Contains Alcohol

We make every effort to avoid cross-contamination but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please speak to your server for allergens information. Dishes may contain traces of allergens NUTS, GLUTEN & DAIRY despite our persistent efforts. Menu prices and items are subject to change without prior notice.

This complete three-course menu offers a delightful culinary journey to make your New Year's Eve celebration truly special!

