

Trishna

FEVER-TREE GIN SCHOOL

Available when booking Fever-Tree Gin School at 12pm
on Saturday 8th June, Saturday 13th July or Saturday 10th August

£70 per person, to include a gin tasting and blending masterclass, followed by a four course lunch and a Fever-Tree G&T, plus a 200ml bottle of your gin to take home

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]

or

TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]

SUBZ SEEKH KEBAB [organic sprout chat, curry leaf oil, mint chutney]

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]

or

KOZHICODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]

Served with Achari Aloo, Dal Panchmel, Basmati Rice and Bread Basket

ORANGE MALPUA RABRI [pistachio kalakhand, fennel, candied orange zest]

or

DOUBLE KA MEETHA [bread & butter pudding, saffron milk]