

# Trishna

## TASTE OF TRISHNA NEW YEAR'S EVE MENU

6 courses £120.00

Sommelier wine pairing additional £95.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

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SEAFOOD PANIYARAM [coconut chilli chutney, chammanthi podi]

*Fiano di Avellino, Guido Marsella, Campania, Italy 2019*

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HARIYALI BREEM [green chilli, coriander, smoked tomato kachumber]

*Malvasija, Kozlovic, Istria, Croatia 2021*

or

MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

*Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany, 2020*

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SHAHI SALMON TIKKA [royal cumin, dill leaf, smoked raw papaya & samphire chaat]

*Bandol, Domaine La Suffrène, Provence, France 2021*

or

BEEF SHORTRIB COCONUT FRY [podi dosa, chilli & coconut chutney, pickled shallot]

*Shiraz, Occam's Razor, Jasper Hill, Heathcote, Australia, 2018*

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TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

*Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2020*

or

SCOTTISH BLUE LOBSTER CAFREAL [coriander, peppercorn, spiced rum, string hoppers]

*Palpite Reserva, Fitapreta, Alentejano, Portugal 2019*

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CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorn]

*Fiano di Avellino, Guido Marsella, Campania, Italy 2019*

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaves]

*Chardonnay, Weingut Heinrich, Burgenland, Austria 2021*

or

CHEMMEEN MANGA CURRY [Vannamei prawn, coconut, green mango]

*Palpite Reserva, Fitapreta, Alentejano, Portugal 2019*

Served with [makai palak, dal panchmel, bread basket, basmati rice]

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CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]

*10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal*

or

FIG & CARDAMOM KHEER [roasted fig confiture, coconut chikki, pistachio kulfi]

*Ondenc, Domaine Plageoles, Gaillac, France 2019*

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. A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.

# Trishna

## TASTE OF TRISHNA VEGETARIAN NEW YEAR'S EVE MENU

6 courses £120.00

Sommelier wine pairing additional £95.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

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PODI PANIYARAM [coconut chilli chutney, cashew, chammanthi podi]  
*Fiano di Avellino, Guido Marsella, Campania, Italy 2019*

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RAJ KACHORI CHAAT [masala aloo chana, beet yoghurt, tamarind, sev]  
*Riesling, Weingut Von Winning, Pfalz, Germany 2020*

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BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]  
*Malvasija, Kozlovic, Istria, Croatia 2021*

or

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]  
*Philippe Gonet, Brut Réserve, Champagne, France NV*

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KASHMIRI MOREL [Kashmiri saffron, mushroom pickle, mooli akhrot chutney]  
*Chardonnay, Weingut Heinrich, Burgenland, Austria 2021*

or

JACKFRUIT PEPPER FRY [curry leaf, Indian onion, Malabar parotta]  
*Shiraz, Occam's Razor, Jasper Hill, Heathcote, Australia, 2018*

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HYDERABADI SUBZ KOFTA [saffron, cashewnut, almond, cardamom, paneer]  
*Bandol, Domaine La Suffrène, Provence, France 2021*

or

TANDOORI BAINGAN BHARTA [smoked aubergine & peas, missi roti, white butter]  
*Secateurs Red, A A Badenhorst, Swartland, South Africa 2021*

Served with [makai palak, dal panchmel, bread basket, basmati rice]

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TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]  
*Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021*

or

PEAR & SAFFRON MOUSSE [saffron poached pear, meringue, fennel jelly]  
*Ondenc, Domaine Plageoles, Gaillac, France 2019*

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