

Trishna

TASTE OF TRISHNA – NEW YEAR'S EVE MENU

First Sitting (5:00pm - 6:30pm) £90
Second Sitting (6:30pm onwards) £100
Sommelier wine pairing £85.00

VARIETY OF PAPADS SERVED WITH SHRIMP BALCHAO, MANGO CHUTNEY, SQUASH PACHADI

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]

or

BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs]

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

or

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

HIRAN KI BOTI [tandoori venison haunch, pickled venison, bonda]

or

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

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

or

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

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

or

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

or

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

PEAR & SAFFRON MOUSSE [saffron poached pear, meringue, fennel jelly]

or

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

or

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

Trishna

TASTE OF TRISHNA – NEW YEAR'S EVE VEGETARIAN MENU

First Sitting (5:00pm - 6:30pm) £85
Second Sitting (6:30pm onwards) £95
Sommelier wine pairing £85.00

VARIETY OF PAPAD SERVED WITH MINT CHUTNEY, MANGO CHUTNEY, SQUASH PACHADI

RAJ KACHORI CHAAT [mix lentils & peas, tamarind, sev, mint chutney]

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]

or

TANDOORI SOYA CHOPS [kaffir lime, lemon zest, fried lentil chaat]

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, almond, cardamom, paneer]

or

BHAGARE BAIGAN [aubergine, peanut, sesame, coconut]

or

WILD MUSHROOM PILAU [oyster, shiitaki, shimeji, Truffle oil, pink peppercorn raita]

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

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

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]

or

BRAMLEY APPLE & PISTACHIO KULFI [apple crumble, tukmaria seeds, seb murabba]