

Trishna

TASTE OF TRISHNA - FESTIVE LUNCH AND EARLY EVENING MENU

1st Nov – 31st Dec (lunch only for 31st)

4 courses £45.00 · 5 courses £55.00

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

ALOO CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

or

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

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

or

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

or

LEMON TURKEY TIKKA [kaffir lime, lemongrass, lime zest, fried lentil chaat]

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

or

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

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

or

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

or

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

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil, pink peppercorn raita]

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

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

or

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

or

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