

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 BREEM [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]