

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]