

Trishna

TASTE OF TRISHNA MOTHER'S DAY MENU

4 courses £45.00

5 courses £50.00

Glass of Philippe Gonet Brut Champagne £15

VARIETY OF PAPADS AND CHUTNEYS

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DAHI BATATA PURI ON BHEL

[beet yoghurt, tamarind chutney, bhelpuri]

COCONUT & CORN TIKKI

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

or

SHAHI RIVER TROUT

[royal cumin, dill leaves, smoked raw papaya & samphire chaat]

BADAMI BROCCOLI

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

or

DUCK CHUTNEY SEEKH

[tomato tokku, Kashmiri chilli, shallots, pineapple chutney]

HYDERABADI SUBZ KOFTA

[saffron, cashew nut, almond, cardamom, paneer]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew, telicherry peppercorns]

or

GONGURA LAMB

[Welsh lamb, pickled sorrel leaf, poppy seed, Guntur teja chilli]

or

WILD MUSHROOM PILAU

[girolles, trompette, shimeji, truffle oil, pink peppercorn raita]

Served with [Chettinad urlai roast, dal panchmel, basmati rice, bread basket]

STRAWBERRY & FENNEL CHEESECAKE

[patissa crumb, fennel jujubes, chocolate & orange cream]

or

INDIAN MANGO & PISTACHIO KHEER

[smoked mango jelly, coconut chikki, pistachio kulfi]

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.

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