BOMBAY BRASSERIE
Est.1982

NEW YEAR'S DAY DINNER BUFFET MENU

STARTERS

Kalonji Murgh Tikka – Chargrilled chicken, ginger, onion seeds, tandoori spices. *(D)*

Kolhapuri Prawns – Crisp black tiger prawns, Kashmiri chilli, dry spices, carom seeds.

Gucchi Soya Galettes – Morel mushrooms, soya, coriander, dry spices. *(G)*

Kacha Kela Crispy Chaat – Raw banana, roasted gram flour.

CHAAT COUNTER

Bhel Puri · Pani Puri · Sev Batata Puri *(D, G, N)*

MAIN COURSE

Rampuri Murgh Korma – Chicken thighs, roasted spices, kewra, rich gravy. *(D, N)*

Kache Gosht Ki Biryani – Lamb, basmati rice, aromatic spices. *(D)*

Zimikand Mutter Ki Tehri – Garden vegetables, basmati rice, mint, whole spices. *(D)*

Bharwan Tandoori Aloo – Stuffed potatoes, dried fruits, spices. *(N)*

Subz Mela Saag – Heirloom vegetables, dry spices, coriander.

Khubani Kofta Curry – Cottage cheese, apricot, saffron, cashew nuts, cardamom, cumin. *(D, N)*

Nadru Palak – Spinach, lotus stem, garlic, cumin.

Dal Maharani – Slow-cooked black lentils and kidney beans, tempered spices. *(D)*

Assorted Indian Breads

SALAD BAR

Indian Greens – Carrot, cucumber, mooli, gem lettuce, red radish, sprouts.

Moong Sprout Koshimbir Salad

Grilled Vegetable Salad – Asparagus, heirloom carrots, bell peppers, courgettes.

Mini Samosa Chaat *(G)*

Dahi Bhalla Sev *(D)*

Raita Station *(D)*
Papad · Pickles · Chutneys · Plain Yoghurt

DESSERTS

Dry Fruit Plum Cake

Coconut Honey Jamun *(D, N, G)*

Motichoor Macaroons *(D, G, N)*

Angoori Rasmalai *(D, N)*

Tender Coconut & Melon Kheer

Mango Fig Kulfi *(D)*

Rose Gulkand Kulfi *(D)*

£79 Per Person
Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy