An Indian

Christmas

Supperclub Dinner Menu

Chakra Kensington

With Guest **Chef Saurav Nath**
(Formerly at the Michelin Starred Gymkhana & Benares Restaurants)

Tuesday 1st December
7:00 PM
(Please arrive by 6.30 PM)

£59
Per Person

Menu

Amuse Bouche
Wild Mushroom Shorba
Curry leaf, mustard infusion with crispy oyster mushroom fitters

Starters
Venison
Tandoori glazed venison steak, celeriac puree, coriander oil, and turnip pickle

Fish
Scallop
Pan seared, Atlantic sea scallop, madras curry soil, parsnip puree, apple gel, saffron parsnips, pickle and curry oil

Main
Turkey
Tandoori glazed turkey tikka, garlic infused potato mash, tomato fondue, green chilli flavoured cranberry gel, and carrot pickle

Sides
Brussels Sprout Poriyal
Wilted Brussels sprout with mustard, garlic and coconut

Aloo Channa
White chickpeas and potatoes cooked in an onion and tomato sauce

Chestnut Pulao Rice / Parsley Naan

Dessert
Salted Dark Chocolate Mouse
Salted and chilli infused dark chocolate mousse, mixed berry compote and orange

Please note: we are unable to accommodate any vegetarian/vegan requests for this menu