

The background of the brochure is a photograph of a river with a weir, creating a series of small waterfalls. A metal bridge spans the river, and on it, there is a large white silhouette of Santa Claus in a sleigh, pulled by four reindeer. The scene is decorated with various Christmas ornaments hanging from the top, including snowflakes, stars, trees, and gift boxes. The sky is overcast, and there are trees and a building in the background.

SINDHU SINDHU

by Atul Kochhar

FESTIVE BROCHURE 2025



Festive Lunch Menu

£32 Per Person
1st Dec 2025 - 4th Jan 2026
(Not available on 25th December)

BOCCONCINI POTATO BONDA (V, D)

Gram flour coated & served with Roasted tomato Chutney

PRAWN (G, SOY, SF)

Deep fried until crisp & coated in Honey, Chili-Soy & Curry Leaf Sauce

NIZAMI CHICKEN SEEKH (D)

Cheese & Coriander Flavoured with Apricot Chutney

TANDOORI RATAN (Supplement £12.95) (D, SF)

Lamb Seekh, Prawn, Chicken Tikka & Paneer with Chutneys

MAINS

TULSI PANEER TIKKA (V, D)

Basil & Cream Cheese Marinated with Nellore Sauce & Urlai Roast

WILD SEA BASS (D)

Oven Roasted, Mustard Mappas Sauce & 5-bean Cabbage Theeyal

KONKAN CHICKEN & MUSHROOM (D)

Tandoori Cooked Chicken, Mushroom Sauce & Poriyal

MALAI TURKEY PARCHA (D)

Turkey served with Swiss chard, Nellore sauce, and broccoli

ACHAYAN LAMB CURRY (Supplement £5.50)

Traditional Kerala-style tempered lamb curry

NIBBLES £8.95 each

SAMOSA CHAAT (G, D)

ALOO TIKKI RAGDA (D)

SQUID RINGS WITH PICKLED MAYONNAISE (G, D)

POPPADUMS & CHUTNEYS £5.50

BREAD BASKET- CHOOSE ANY 2 £8.95 (G, D, N)

(NAAN, ROTI, MINT PARATHA, PESHAWARI, CHEESE)

DESSERTS

SINDHU CHRISTMAS PUDDING (D, G)

Warm Pudding served with Crème Anglaise or Vanilla Ice Cream

CARROT HALWA CANNOLI (D, G)

Cream Cheese, Warm Halwa, Ice Cream & Miso Caramel Sauce

DUO OF KULFI (D, G, N)

Mango & Pistachio



Festive Dinner Menu

£42 Per Person
1st Dec 2025 - 4th Jan 2026
Available Monday to Sunday (FRIDAY AND SATURDAY 17:30 ONLY)

BOCCONCINI POTATO BONDA (V, D)

Gram flour coated & served with Roasted tomato Chutney

PRAWN (G, SOY, SF)

Deep fried until crisp & coated in Honey, Chili-Soy & Curry Leaf Sauce

NIZAMI CHICKEN SEEKH (D)

Cheese & Coriander Flavoured with Apricot Chutney

TANDOORI RATAN (Supplement £12.95) (D, SF)

Lamb Seekh, Prawn, Chicken Tikka & Paneer with Chutneys

MAINS

TULSI PANEER TIKKA (V, D)

Basil & Cream Cheese Marinated with Nellore Sauce & Urlai Roast

WILD SEA BASS (D)

Oven Roasted, Mustard Mappas Sauce & 5-bean Cabbage Theeyal

KONKAN CHICKEN & MUSHROOM (D)

Tandoori Cooked Chicken, Mushroom Sauce & Poriyal

MALAI TURKEY PARCHA (D)

Turkey served with Swiss chard, Nellore sauce, and broccoli

ACHAYAN LAMB CURRY (Supplement £5.50)

Traditional Kerala-style tempered lamb curry

NIBBLES @£8.95 each

SAMOSA CHAAT (G, D)

ALOO TIKKI RAGDA (D)

SQUID RINGS WITH PICKLED MAYONNAISE (G, D)

POPPADUMS & CHUTNEYS £5.50

BREAD BASKET- CHOOSE ANY 2 £8.95 (G, D, N)

(NAAN, ROTI, MINT PARATHA, PESHAWARI, CHEESE)

DESSERTS

SINDHU CHRISTMAS PUDDING (D, G)

Warm Pudding served with Crème Anglaise or Vanilla Ice Cream

CARROT HALWA CANNOLI (D, G)

Cream Cheese, Warm Halwa, Ice Cream & Miso Caramel Sauce

DUO OF KULFI (D, G, N)

Mango & Pistachio





Christmas Day Menu



£95 Per Person (Kids £45 Under 12)

A Deposit of £40 Per Person is required

Time- 12:00- 16:30

Chef's Choice Christmas Snacks & Champagne

STARTERS (Choose one)

WILD MUSHROOM & TRUFFLE SOUP (V, D)

Creamy Brie & Sultana Chutney

CHICKEN POPCORN (G)

Crispy Chicken, Curry Leaf Barbeque Sauce

TANDOORI PRAWN (D, SF)

Tandoor Cooked Prawn with Corn Bhel & Mint Chutney

TROUT VARUVAL (G)

Crispy fried Fish Pakoras tossed in masala & served with Habanero Tomato Chutney

LAMB BOTI TIKKA (D)

Succulent lamb boti, marinated in aromatic spices and cooked in tandoor, Mint & Tamarind Chutney

MAINS (Choose One)

PANEER & FIG KOFTA (V, D, N)

Makhani Sauce & Classic Mashed Potato

ROAST TURKEY (D, G)

Roasted Turkey Breast with Buttered Herbs, Garlic Potatoes, Cranberry Sauce, Brussel 'n' Chestnut Crumble & Gravy

ROAST CHICKEN (D, G)

Tandoor Cooked Chicken with Morrel, Korma Sauce & Broccoli Upperi

COORG LAMB CURRY (D)

Traditional slow-cooked lamb curry simmered in Coorg spice mix

HALIBUT (D)

Pan-seared Halibut, Moilee Sauce & Tarragon, Bok Choy Thoran

LAMB RUMP (D)

Rogan Josh Sauce, Ginger Mustard Mash & Broccoli Poriyal

Mains are served with Dal, Brussels Sprouts Poriyal, Rice & Naan

DESSERT (Choose One)

WARM CHRISTMAS PUDDING- Crème Anglaise or Vanilla Ice Cream Egg (D, G)

MILK CHOCOLATE MOUSSE- Miso Caramel Sauce, Chocolate Soil & Cake Crumb (D, G)

GULAB JAMUN- Milk dumplings on Shortbread Crumb & Ice Cream (D, G, N)

Tea & Coffee served with Minced Pies & a Glass of Mulled Wine



NEW YEAR'S EVE EARLY BIRD MENUS FROM 5:00 PM -5:45 PM



New Year's Eve Early Bird

Early Bird- 5:00- 5:45 pm
(5 Course Tasting Menu- £65 PP | Wine Pairing- £55PP)

Chef's Choice Canapés (D, G)



Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, Parmesan moilee, herb oil & satsuma achaar
Chablis, Domaine Grand Rouche, Burgundy, France, 2023

Or

Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022



Lamb – 3 Ways (D, G)

Nellore State Marinated Spiced Lamb chops, Chettinad State sauce & Kochi
State bone marrow mash
Sula, Dindori Reserve Shiraz, India, 2022

Or

Harewood Estate Venison (D) (Supplement £16)

Venison rump steak with golabki, sweetcorn & potatoes
Chateau Dubard Bel-Air, Puisseguin Saint Emilion, France, 2020



Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly,
mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso

PISCATARIAN TASTING MENU

Chef's Choice Canapés (D, G)



Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, Parmesan moilee, herb oil & satsuma achaar
Chablis, Domaine Grand Rouche, Burgundy, France, 2023

or

Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022



Halibut (D, G)

Halibut with Nellore spices, morel sauce, bird's eye chilli, mussels & greens
Cannonball, Chardonnay, California 2023

Or

Lobster (D, SF) (supplement £16)

Roasted lobster with morel sauce, sweetcorn & potatoes
Sauvignon Blanc, Mohua Wine, New Zealand, 2022



Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly,
mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso



New Year's Eve Early bird

Early Bird- 5:00- 5:45 pm
(5 Course Tasting Menu- £65 PP | Wine Pairing- £55PP)

VEGETARIAN / VEGAN TASTING MENU

Chef's Choice Canapes



Artichoke & Aloo Chaat (G)

Crisp artichoke & potato chaat with truffle maple, coconut yoghurt, mint & tamarind

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



British Bhaji

Brown onions, leeks & samphire bhaji with tomato & curry leaf chutney

Chablis, Domaine Grand Rouche, Burgundy, France

Or

Avocado Kebab

Avocado tikki with cream cheese & spiced raisin chutney

Trimbach Riesling, Alsace, France 2022



Mushroom

Mushroom kofta in morel korma with cabbage thoran

MacMurray, Pinot Noir, Central Coast, USA, 2020



Digri Kaapi-Misu (G)

South Indian coffee-inspired Vegan tiramisu with biscuits, Maraska jelly, vegan Chantilly, chocolate cake & filter kaapi sauce

Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso





NEW YEAR'S EVE LATE SEATING MENUS FROM 6 PM ONWARDS



New Year's Eve Late Seating

Late Seating from 6 pm onwards (7 Course Tasting Menu- £110PP | Wine Pairing- £79PP)

Chef's Choice Canapes (D, G) and Cocktail

Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achar
Chablis, Domaine Grand Rouche, burgundy, France, 2023

Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022

Pepper Vattal Goose (D)

Goose with pepper vattal, rye whisky jus, cold coconut crème & idiyappam
MacMurray, Pinot Noir, Central Coast, USA, 2020

Lamb – 3 Ways (D, G)

Nellore State Marinated Spiced Lamb chops, Chettinad State sauce & Kochi State bone marrow mash
Sula, Dindori Reserve Shiraz, India, 2022

Or

Harewood Estate Venison (D)

Venison rump steak with golabki, sweetcorn & potatoes
Chateau Dubard Bel-Air, Puisseguin Saint Emilion, France, 2020

Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahula, coconut syrup, Espresso

PESCATARIAN TASTING MENU

Chef's Choice Canapes (D, G) and Cocktail

Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achar
Chablis, Domaine Grand Rouche, Burgundy, France, 2023

Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022

Pepper Vattal Monkfish (D)

Monkfish with pepper vattal, rye whisky jus, cold coconut crème & idiyappam
Albarino, Martin Codax, Rias Baixas, Spain, 2021

Halibut (D, G)

Halibut with Nellore spices, morel sauce, bird's eye chili mussels & greens
Cannonball, Chardonnay, California 2023

OR

Lobster (D, SF)

Roasted lobster with morel sauce, sweetcorn & potatoes
Sauvignon Blanc, Mohua Wine, New Zealand, 2022

Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso



New Year's Eve Late Seating

Late Seating from 6 pm onwards (7 Course Tasting Menu- £110PP | Wine Pairing- £79PP)

VEGETARIAN/VEGAN TASTING MENU

Chef's Choice Canapes (D, G) and Cocktail



Artichoke & Aloo Chaat (G)

Crisp artichoke & potato chaat with truffle maple, coconut yoghurt, mint & tamarind

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



British Bhaji

Brown onions, leeks & samphire bhaji with tomato & curry leaf chutney

Chablis, Domaine Grand Rouche, Burgundy, France



Avocado Kebab

Avocado tikki with cream cheese & spiced raisin chutney

Trimbach Riesling, Alsace, France 2022



Panchphoran Tofu

Tofu with panchphoran spice, moilee sauce & asparagus

Puiatti Pinot Grigio, Italy, 2023



Mushroom

Mushroom kofta in morel korma with cabbage thoran

MacMurray, Pinot Noir, Central Coast, USA, 2020



Digri Kaapi-Misu (G)

South Indian coffee-inspired Vegan tiramisu with biscuits, Maraska jelly, vegan Chantilly, chocolate cake & filter kaapi sauce

Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso

