SINDHU

by Atul Kochhar

FESTIVE BROCHURE

Welcome to SINDHU

Sindhu by Atul Kochhar Sindhu celebrates the very best of traditional Indian cuisine in a contemporary manner.
The restaurant is situated within the prestigious Macdonald Compleat Angler Hotel in Marlow, on the banks of the River Thames.



CHRISTMAS DAY

25th December 2026

STARTERS

WILD MUSHROOM SOUP
Creamy mushroom soup with Brie and sultana chutney
CHICKEN KONDATTAM
Crispy chicken tossed with curry leaf, bell peppers and Chilli
TANDOORI PASSATA PRAWN
Tandoor-cooked prawn with corn bhel and mint
TROUT VARUVAL
Crispy fried Fish Pakoras tossed in masala and served with habanero tomato chutney
LAMB BOTI TIKKA
Lamb pieces cooked in our tandoor and served with mint and tamarind ketchup

MAINS

TRUFFLE & CHICKEN
Tandoor-cooked chicken with mousse, truffle korma sauce and broccoli upperi
COORG LAMB CURRY
Traditional lamb curry simmered in Coorg spice mix & cooked until tender
SALMON
Pan-seared & served with Moilee Sauce & Tarragon Pok Choy Thoran
AWADH PANEER KOFTA
Paneer and potato mash dumpling with makhani sauce

NIBBLES £8.95 per dish

- Samosa Chaat
- Aloo Tikki Ragda
- Crispy Squid served with green mango and coconut chutney

Poppadums & Chutneys £6.95

BREAD BASKET £8.95 for two breads
Choose two from
Naan|Roti|Mint Paratha

Kulchas £6.50
Peshwari | Truffle

DESSERT

WARM CHRISTMAS PUDDING
Served with crème anglaise or vanilla ice cream
MILK CHOCOLATE MOUSSE
with miso caramel sauce, chocolate soil and crumb
GULAB JAMUN
Milk dumplings on shortbread crumb and ice cream

CHRISTMAS DAY MENU
£100 PER PERSON

FESTIVE LUNCH MENU
£39.95 PER PERSON

STARTERS

REAL BRITISH BHAJI
Brown onion, leek and samphire bhaji, tamarind ketchup

PRAWN
Chilli ginger prawn and masala uttapam

KASTOORI CHICKEN TIKKA
Black pepper and hung yoghurt-marinated tikka with mint chutney

CRAB PODIMAAS (SUPPLEMENTARY £6.95)
Egg burjee with minced crab meat, ginger and curry leaf served with brioche bun

TANDOORI RATAN (SUPPLEMENTARY £12.95)
Selection of prawn, lamb seekh, chicken tikka and paneer with chutneys and salad

MAINS

PANEER TIKKA
Broccoli poriyal and makhani basil sauce

SEA BASS
Andhra vepudu spiced fish with moilee sauce and cabbage thoran

MANGALORE CHICKEN
Stew sauce and turmeric coconut potatoes

CHETTINAD LAMB CURRY (SUPPLEMENTARY £8.50)
A traditional southern Indian cuisine lamb curry

NIBBLES £8.95 per dish

- Samosa Chaat
- Parmesan & Truffle Masala Fries
- Crispy Chilli Squid

Poppadums & Chutneys £6.95

BREAD BASKET (Choose Any 2) £8.95
Naan | Roti | Mint | Roti

Kulchas £6.50
Peshwari | Truffle

DESSERTS

RHUBARB BHAPA DOI
Rhubarb coulis, filo shards and baked yoghurt

GULAB JAMUN
Served with ice cream and ginger cinnamon crumb

ICE CREAM
Banoffee ripple

NEW YEAR'S EVE

Artichoke & Aloo Chaat
Truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Scallop & Caviar
Parmesan moilee, herb oil and satsuma achaar gel
Mango Wine- Rhythm Winery Pune, India

Balchao Prawn
Thulasi kathir sauce and roe
Sancerre, Domaine Les Chaumes,, France

Pepper Vattal Goose
Rye whisky, coconut crème & idiyappam
Bogle Family Vineyards, Pinot Noir, California

Lamb Three-Ways
Nellore lamb chops, chettinad braised lamb & sauce
and Kochi Lamb Fat Mash
Sula Dindori Reserve Shiraz, India
or

Venison (Supplement £16)
Local estate venison rump steak, kochi lamb fat mash & foie gras
Chateau Dubard Bel-Air, Puisseguin Saint Emillion, France

Kesari Mango Sorbet

Digri Kaapi-Misu
Crumb, maraska jelly, mascarpone crème, chocolate cake & filter kaapi sauce
Taylor's 10 year old port (50ml)

NEW YEAR'S EVE MENU
£120 PER PERSON
WINE PAIRING
£79 PER PERSON

NEW YEAR'S EVE PESCATARIAN MENU
£120 PER PERSON
WINE PAIRING
£79 PER PERSON

NEW YEAR'S EVE PESCATARIAN

Artichoke & Aloo Chaat
Truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Scallop & Caviar
Parmesan moilee, herb oil and satsuma achaar gel
Mango Wine- Rhythm Winery Pune, India

Balchao Prawn
Thulasi kathir sauce and roe
Sancerre, Domaine Les Chaumes, France

Pepper Vattal Monkfish
Rye whisky, coconut crème & idiyappam
Albariño, Martin Codex Rias Baixas, Spain

Salmon
Nellore spiced halibut with moilee sauce, bird's eye chilli mussels and greens
Mohan Sauvignon Blanc, Marlborough, New Zealand

or

Lobster (Supplement £16)
Oven-roasted lobster with moilee sauce, bird's eye chilli mussels and greens
Mohan Sauvignon Blanc, Marlborough, New Zealand

Kesari Mango Sorbet

Digri Kaapi-Misu
Crumb, maraska jelly, mascarpone crème, chocolate cake & filter kaapi sauce
Taylor's 10 year old port (50ml)

NEW YEAR'S EVE VEGAN MENU

Bhutte Aur Mutter Ke Samosa

Spiced corn and pea samosa with tamarind chutney

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

Gobi Kempu

Spiced cauliflower fritters with moilee

Mango Wine, Rhythm Winery, Pune, India

Kaalaan Varrukavum

Madurai-style spiced roasted portobello mushrooms with tomato chutney

Sancerre, Domaine Les Chaumes, France

Baghar-Ae-Baigan

Aubergine stuffed and roasted with sesame and peanut sauce

Albariño, Martin Codex Rias Baixas, Spain

Nizami Subz Kofta

Fresh vegetable kofta served with rose korma gravy

Mohua Sauvignon, Marlborough, New

Main course served with steamed rice, roti and yellow dal

Kesari Mango Sorbet

Tofu Chocolate Mousse

Taylor's 10 year old port (50ml)

NEW YEAR'S EVE VEGAN MENU
£72 PER PERSON
WINE PAIRING
£79 PER PERSON

NEW YEAR'S EVE VEGAN MENU
£72 PER PERSON
WINE PAIRING
£79 PER PERSON

NEW YEAR'S EVE VEGETARIAN MENU

Artichoke and Aloo Chaat
Truffle honey, yoghurt, mint and tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Gobi Kempu
Spiced cauliflower fritters with moilee
Mango Wine, Rhythm Winery, Pune, India

Kaalaan Varrukavum
Madurai-style spiced roasted portobello mushrooms with tomato chutney
Sancerre, Domaine Les Chaumes, France

Baghar-Ae-Baigan
Aubergine stuffed and roasted with sesame and peanut sauce
Albariño, Martin Codex Rias Baixas, Spain

Nizami Subz Kofta
Fresh vegetable kofta served with rose korma gravy
Mohua Sauvignon, Marlborough, New
Main course served with steamed rice, roti and yellow dal

Kesari Mango Sorbet

Digri Kaapi-Misu
Crumb, maraska jelly, mascarpone crème, chocolate cake & filter kaapi sauce
Taylor's 10 year old port (50ml)

NEW YEAR'S EVE EARLY BIRD

£65pp | Wine Pairing £55pp

Artichoke and Aloo Chaat

Truffle honey, yoghurt, mint and tamarind

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

Scallop & Caviar

Parmesan moilee, herb oil and satsuma achaar gel

Mango Wine, Rhythm Winery, Pune, India

Lamb Three-Ways

Nellore lamb chops, chettinad braised lamb & sauce and Kochi lamb cutlet

Sula Dindori Reserve Shiraz, India

or

Venison (Supplement £16)

Local estate venison rump steak, kochi lamb cutlet and foie gras

Chateau Dubard Bel-Air, Puisseguin Saint Emillion, France

Main courses are served with pulao rice, garlic naan and Sindhu black dal

Kesari Mango Sorbet

Digri Kaapi-Misu

Crumb, maraska jelly, mascarpone crème, chocolate cake & filter kaapi sauce

Taylor's 10 year old port (50ml)

NEW YEAR'S EVE PESCATARIAN MENU EARLY BIRD

£65pp | Wine Pairing £55pp

Artichoke and Aloo Chaat

Truffle honey, yoghurt, mint and tamarind

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

Scallop & Caviar

Parmesan moilee, herb oil and satsuma achaar gel

Mango Wine, Rhythm Winery, Pune, India

Salmon

Nellore spiced salmon with moilee sauce, bird's eye chilli mussels and greens

Mohan Sauvignon Blanc, Marlborough, New Zealand

Main courses are served with pulao rice, garlic naan and Sindhu black dal

Kesari Mango Sorbet

Digri Kaapi-Misu

Crumb, maraska jelly, mascarpone crème, chocolate cake & filter kaapi sauce

Taylor's 10 year old port (50ml)

NEW YEAR'S EVE VEGAN MENU
EARLY BIRD
£65pp | Wine Pairing £55pp

Artichoke and Aloo Chaat
Truffle honey, yoghurt, mint and tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Gobi Kempu
Spiced cauliflower fritters with pineapple and blackberry chutney
Mango Wine, Rhythm Winery, Pune, India

Nizami Subz Kofta
Fresh vegetable kofta served with rose korma gravy
Mohan Sauvignon Blanc, Marlborough, New Zealand

Main courses are served with pulao rice, garlic naan and Sindhu black dal

Kesari Mango Sorbet

Tofu Chocolate Mousse
Taylor's 10 year old port (50ml)

NEW YEAR'S EVE VEGETARIAN MENU
EARLY BIRD
£65pp | Wine Pairing £55pp

Artichoke and Aloo Chaat
Truffle honey, yoghurt, mint and tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Gobi Kempu
Spiced cauliflower fritters with pineapple and blackberry chutney
Mango Wine, Rhythm Winery, Pune, India

Nizami Subz Kofta
Fresh vegetable kofta served with rose korma gravy
Mohan Sauvignon Blanc, Marlborough, New Zealand

Main courses are served with pulao rice, garlic naan and Sindhu black dal

Kesari Mango Sorbet

Digri Kaapi-Misu
Fresh vegetable kofta served with rose korma gravy
Taylor's 10 year old port (50ml)

SHARE THE GIFT OF TASTE WITH OUR

Gift Voucher



VAASU
by Atul Kochhar

SINDHU
by Atul Kochhar

Riwaz
BY ATUL KOCHHAR