

New Year's Eve Prestige Menu

£75 PER PERSON

AMUSE BOUCHE

"A Spark to Begin the Night".

Refreshing chickpea salad layered on a cool cucumber base, tossed with tangy chutneys, spiced tamarind, and a hint of spice for a vibrant, light start

STARTER PLATTER – MIDNIGHT BEGINNINGS

COUNTDOWN HARMONY PLATTER (NON-VEGETARIAN)

Spark of Fire Coriander & Lime Chicken Tikka

Fiery, flavourful and warming, just like the New Year fireworks.

Midnight Lamb Loin

Tender, slow-cooked lamb with celebratory spice.

Golden Prawn Tempura

Light, crisp and joyfully indulgent.

Crab & Cod Cake – "Midnight Elegance"

A festive blend of Devon crab and black cod with maris piper potato, delicately seared and paired with mango & avocado.

NEW DAWN GARDEN PLATTER (VEGETARIAN)

Charred Winter Paneer

Paneer infused with warming spices, grilled to perfection.

Aloo Tikki

Crisp potato patties with festive spice.

Crisp Snowflake Onion & Kale Bhaji

Delicately crisp, lightly spiced fritters.

Streetlight Samosa Chaat

Tangy, spiced delight with vibrant chutneys.

MAIN COURSES – A FEAST TO WELCOME THE NEW YEAR

(Please choose one from Tanishq Specialities or Timeless Favourites)

TANISHQ SPECIALITIES

Chicken Lababdar – "Celebration Supreme"

Velvety butter-tomato sauce with aromatic spices and shiitake-spinach harmony.

Halibut – "Ocean's Elegance"

Colchester-sourced halibut seared with vadouvan spice, coconut and festive warmth.

Sigri Duck – "A Midnight Romance"

Gressingham duck breast with tamarind glaze, ginger and spice.

Anglo-Indian Wild Prawn – "The Grand Affair"

Colchester prawns in coconut cream, tomato and curry leaf.

Railway Beef Curry

Tender beef simmered with ginger, roasted spices, onion and garlic – a timeless dish inspired by traditional Anglo-Indian railway recipes.

NEW YEAR CLASSICS – TIMELESS CURRIES

(Choose Chicken, Lamb, or Vegetarian)

Golden Glow Korma – "Midnight Comfort"

Creamy coconut and cashew sauce, smooth and mild.

Celebration Masala – "The Warm Embrace"

Creamy tomato masala with almond and gentle spice.

New Dawn Dansak – "Perfect Harmony"

Lentils with sweet and tangy notes, mildly spiced.

Firecracker Jalfrezi – "Burst of Flavour"

Stir-fried with peppers and onions, lively and warming.

Pickled Achari – "Bold Resolution"

Tangy garlic, chilli and festive pickle spice.

Tandoori Celebration Platter – "A Feast to Share"

Clay-oven delicacies, perfect for New Year's Eve indulgence.

SHARING SIDES – TO COMPLETE THE CELEBRATION

Muttar Paneer – "Festive Glow"

Paneer with peas in a rich spiced sauce.

Aloo Muttar Gobi – "Winter Comfort"

Potato, cauliflower and peas cooked with warming spices.

Golden Saffron Pulao – "Sparkling Aroma"

Fragrant saffron rice to brighten the table.

New Year Breadbasket – "A Warm Embrace"

Freshly baked selection of naan and roti.

NOTES

Please ask your server for allergen information. Some dishes may contain traces of allergens/nuts.