

FESTIVE MENU

Celebrate the festive season with an indulgent journey of rich spices, warming flavours and beautifully crafted dishes. Join us throughout November and December for a special festive menu, created to bring people together and make every occasion feel a little more magical.

TANISHQ

RESTAURANT & BAR

Festive Menu £45pp

AMUSE BOUCHE

Crispy potato and mixed veg bites with a golden crust, served to awaken festive cheer.

STARTER PLATTER

Garden Platter (V)

Samosa Chaat
A tangy, spiced combination of crisp samosa, chutneys and vibrant flavours.

Ember Paneer
Chargrilled to perfection with fragrant spices and a warming, smoky finish.

Onion & Kale Bhaji
Crisp and golden, with a subtle spice for the perfect festive beginning.

Aloo Tikki
Golden potato patties delicately spiced and crisped to perfection.

Harmony Platter

Chicken Tikka
Bold and fiery, a perfect start to a delicious festive journey.

Lamb Sheekh
Slow roasted with aromatic spices, offering a deep, rich flavour.

Prawn Tempura
Light, crisp and irresistibly delicate.

Meat Samosa
Crisp golden pastry filled with delicately spiced meat, a warming festive favourite.

MAIN COURSE

(Please choose one from Timeless Classics or Tanishq Specialities)

Timeless Favourites

(Choose Chicken, Lamb, or Vegetarian)

Korma
A velvety blend of coconut, cream and cashews, smooth and indulgent.

Masala
A creamy fusion of coconut, almonds and aromatic spices, rich and comforting.

Dansak
A tangy, sweet and mildly spiced lentil dish, creating a harmonious balance of flavours.

Jalfrezi
A lively combination of vegetables, onions and peppers, bursting with vibrant spice.

Tandoori Platter
A tempting selection of clay-oven favourites, chargrilled for a smoky and aromatic finish.

Tanishq Specialities

Chicken Lababdar
A rich butter-tomato sauce with a fragrant, earthy touch of shiitake mushrooms and spinach.

Vadouvan-Infused Seabass
Pan-seared Colchester seabass infused with the exotic warmth of vadouvan spices and coconut.

Keralan Sigri Duck
Gressingham duck breast glazed with sweet tamarind and ginger.

Rosemary-Infused Kofte
Delicate paneer koftas in a creamy tomato and rosemary sauce, enriched with fenugreek.

Lamb Zardalo
A rich lamb speciality with warming spices and the distinctive sweet-tangy character of zardalo.

SHARING SIDES

Amritsari Daal Makhani
A slow-cooked blend of lentils infused with Kashmiri spices, rich, warming and comforting.

Baby Roast Potatoes
Cumin, chilli, tomatoes and fresh coriander.

Saffron Pulao
Fragrant basmati rice gently infused with saffron and delicate floral aromas.

Breadbasket
A selection of warm, freshly baked breads, perfect for savouring every last bite.

Please inform a member of staff of any allergies — some dishes may contain traces of nuts or other allergens.