TANISHQ
RESTAURANT & BAR

New Year's Eve
Prestige Menu

£75 PER PERSON

RING IN THE NEW YEAR WITH A SPECTACULAR DINING EXPERIENCE AT TANISHQ FINE DINING. CELEBRATE WITH ELEGANCE, FLAVOUR, AND FESTIVE CHEER AS WE WELCOME 2027 TOGETHER.

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 Chargrilled Lamb** – Tender, slow-cooked lamb with celebratory spice.
- **Charred Tiger Prawn**- expertly opened prawn marinated in warm spices.
- **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

- **Halibut** – "Ocean's Elegance"Colchester-sourced halibut seared with vadouvan spice, coconut and festive warmth.
- **Dehli 6 Butter Chicken** – Tanishq signature paired with a shiitake–spinach fricassee. A refined homage to the original Old Delhi creation.
- **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.
- **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 Gobi** – "Winter Comfort"Potato, cauliflower 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.

Notes

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