TANISHQ

RESTAURANT & BAR

NEW YEAR'S EVE MENU

Celebrate in style and welcome 2027 with an unforgettable evening of food and entertainment.

FIRST SITTING | 7:00 PM

Enjoy an evening of delicious dining, live music and a touch of magic with our resident magician.

£75 PER PERSON

PREMIUM CELEBRATION | 9:30 PM

Ring in the New Year in style with live music, spectacular Bollywood dance performances, a magician, a lively dance floor and a dazzling fireworks display as we welcome 2027.

£85 PER PERSON

New Year's Eve Menu

AMUSE BOUCHE

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

Countdown Harmony Platter

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 (V)

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 COURSE

(Please choose one from Tanishq Specialities or Christmas 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, warming.

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

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.

SHARING SIDES

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.

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