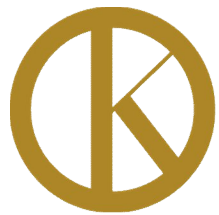




INDIAN & EUROPEAN CUISINE



KARNAVAR

FINE DINING RESTAURANT



WWW.KARNAVAR.COM



[/KarnavarLondon](#)

NEW YEAR EVE MENU

31st December 2015 - Dinner £55 pp

Seating starts from 8.30 pm

Live Music Entertainment

Chef's selection of canapés

Choose your Starter

Organic Barley and Beetroot Chat

Golden and Candy beetroot, Organic pearl barley and Goji berry Chat style

Scallops Mango Coriander

Pan seared Scallops, spiced cauliflower puree, Mustard mango salsa

Prawn masala

Alappuzha style black tiger prawn spiced yellow lentil and prawn curry foam

Honey and Cinnamon Glazed Quail

Oven Roasted Quail Organic pearl Barley and Golden beetroot Chat
Sesame emulsion

Choose your Intermediate

Pumpkin soup with coconut

Served with pumpkin seeds crumble and appam

Chettinadu Kozhi rasam

Chicken soup delicacy from southern India, Chettinadu in Tamil Nadu

Garden Pea Soup with Mussels

Lemon and mint flavoured garden peas soup with poached mussels and mango salsa

Choose your Main course – Curry Style

(All served with cauliflower thoran, panchmel dhal, basmathi rice & selection of Indian bread)

Paneer Dhum Aloo Kashmiri

Potato stuffed with soft cheese, dry fruits, and saffron cashew sauce

Duck / Chicken Mappas

Breast of Barbary duck / Corn fed Chicken, savoy cabbage, garden peas and mappas sauce

Lamb Handi Ka Sula

Rajastani style clove smoked leg of lamb curry

Beef Ularthiyathu

Travancore slow braised & pan roasted beef flavoured with ginger, fennel seeds, coconut & sauté onions

Mix Sea Food Sacramento

Goan specialty black tiger prawn, mussels, calamari & sea bass cooked in a tomato garlic sauce

Dessert

Rasmalai

Home churned milk cheese cake, strawberry compote, pistachio Ice cream

Bebinca, Goan

Nutmeg Layered cake, fresh Pineapple, poppy seed crumble and Vanilla Ice cream

Choice of Two Ice cream

Vanilla / pistachio / chocolate / Strawberry

Choice of Two Sorbet

Lemon / Coconut / Mango



5 course wine pairing is available as an option at the price of £35 pp