

New Year's Eve

1947 LONDON

£70 per person (available 5pm-8:30pm)

STARTERS (choose 1)

TANDOORI PANEER (M)(N)

Our signature fig & pistachio paneer tikka

OLD DELHI SAMOSA CHAAT (G)(M)

Khasta samosa served on a bed of chickpeas, topped with sweet yogurt, chutneys & pomegranate.

TARRAGON CHICKEN TIKKA

Tarragon infused chicken cubes, grilled in tandoor, served with mint & coriander chutney.

GILAFI SEEKH KEBAB (M)

Mince lamb skewers studded with assorted peppers, cooked in the clay oven.

FLAMING JUMBO PRAWNS SIZZLER (Cr)(M)(Su)

Flamed with a shot of Jack Daniels.

Supplement charge £15

MAINS (choose 1)

BUTTER CHICKEN (M)(N)

Signature chicken tikka in silky tomato gravy.

DHABA LAMB CURRY

Lamb leg cubes in Punjabi highway eatery gravy.

FISH MOILEE (Cr)(F)

Seabass & mussels served in a lime leaf scented creamy coconut sauce.

ALMOND & PRUNES KOFTA (M)(N)

Served in rich Awadhi gravy, garnished with rose petals.

SABJEE PANCHRATNEE

Pan fried assortment of broccoli, cauliflower, courgette, carrots & mixed peppers.

(All mains served with a sharing portion of chatpate aloo, dal makhni, saffron pulao & bread basket.)

DESSERT (choose 1)

RICH CHOCOLATE MOUSSE & VANILLA ICE CREAM (M)(G)(E)

GULAB JAMUN IN BAILEYS CREAM (G)(M)

Ce- Celery | G- Gluten | Cr- Crustaceans | E- Egg | F- Fish | L- Lupin M- Milk | Mo- Molluscs | Mu- Mustard | N- Nuts | P- Peanuts | Se- Sesame | So- Soya | Su- Sulphites | Ve- Vegan

A discretionary 10% service charge will be added to your bill.

Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present.

New Year's Eve

1947 LONDON

£90 per person (available 9:00pm onwards)

A complimentary glass of house champagne

STARTERS (choose 1)

TANDOORI PANEER (M)(N)

Our signature fig & pistachio paneer tikka

OLD DELHI SAMOSA CHAAT (G)(M)

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Supplement charge £15

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DESSERT (choose 1)

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