

MINT ROOM

FESTIVE GROUP DINING & CHRISTMAS CELEBRATIONS

A Festival of Flavours: Winter at Mint Room

As winter settled over the city and warm, golden light spilled from the windows of Mint Room, guests gathered to share in the magic of the festive season. The air was rich with the tempting aromas of toasted cumin, saffron, and sweet spices. Around large, joyful tables, friends and family raised their glasses to celebrate, passing around platters of vibrant curries and freshly baked naan. It was a time for connection, laughter, and indulging in an unforgettable feast designed to warm both body and soul.



THE SILVER FEAST

3-Course Festive Menu — £40 per person

STARTERS (CHOICE OF ONE)

Ajwaini Prawns

Tandoori king prawn marinated with yellow chilli powder, carom seed, mustard & dill

Laal Chicken Tikka

Tandoori chicken tikka coated with Kashmiri chilli, Kastoori methi & garam masala

Khubani Paneer Tikka (V)

Tandoori roasted Indian paneer filled with apricot, mint chutney & pear pickle

MAINS (CHOICE OF ONE)

Maharaja Shahi Korma

Chicken breast in a rich cashew nut sauce, saffron, green cardamom, mace & kewra water

Kashmiri Rogan Josh

Cubed Welsh lamb cooked in Kashmiri chillies, caramelized onion, tomatoes & aromatic spices

Paneer Makhan Wala (V)

Indian cottage cheese cooked in a smooth tomato sauce infused with green cardamom & ginger

ACCOMPANIMENTS (SERVED FAMILY-STYLE FOR THE TABLE)

- Dal Makhani:** 12-hour slow-cooked black urad dal
- Green Vegetable Thoran:** Seasonal mixed vegetables sautéed with mustard seeds & curry leaf
- Saffron & Peas Pulao Rice
- Selection of Naan & Roti

DESSERTS (CHOICE OF ONE)

Mango & Passion Fruit Panna Cotta

Warm Gulab Jamun

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THE GOLDEN BANQUET

4-Course Grand Festive Menu — £45 per person

AMUSE BOUCHE

Banarasi Aloo Tikki (V)

Cumin & ginger flavoured potato & pea patty, masala chickpeas, mint & tamarind chutney

STARTERS (CHOICE OF ONE)

Ajwaini Prawns

Tandoori king prawn marinated with yellow chilli powder, carom seed, mustard & dill

Laal Chicken Tikka

Tandoori chicken tikka coated with Kashmiri chilli, Kastoori methi & garam masala

Khubani Paneer Tikka (V)

Tandoori roasted Indian paneer filled with apricot, mint chutney & pear pickle

MAINS (CHOICE OF ONE)

Maharaja Shahi Korma

Chicken breast in a rich cashew nut sauce, saffron, green cardamom, mace & kewra water

Kashmiri Rogan Josh

Cubed Welsh lamb cooked in Kashmiri chillies, caramelized onion, tomatoes & aromatic spices

Artichoke Malai Kofta (V)

Globe artichoke & cottage cheese dumplings, cooked in caramelized onions, cashew & fenugreek sauce

ACCOMPANIMENTS (SERVED FAMILY-STYLE FOR THE TABLE)

- **Dal Makhani:** 12-hour slow-cooked black urad dal
- **Green Vegetable Thoran:** Seasonal mixed vegetables sautéed with mustard seeds & curry leaf
- Saffron & Peas Pulao Rice
- Selection of Naan & Roti

DESSERTS (CHOICE OF ONE)

Firni Tart

Gajar (Carrot) Tart

