

AYURVEDIC WINTER SUPPER CLUB

Starter

CURRIED CARROT SOUP (SWEET | PUNGENT | ASTRINGENT | BITTER)

SERVED WITH GRILLED HOMEMADE CHEESE IN COCONUT AND CHILLI FLATBREAD AND FRESH MINT CHUTNEY.

Mains

A FEAST OF SHARING PLATES

POMEGRANATE RED LENTIL DAL (ASTRINGENT | SWEET | SOUR)
SLOW-COOKED WITH POMEGRANATE FOR DEPTH OF FLAVOUR, AND A BRIGHT, TANGY LIFT.

GARAM MASALA EIGHT-HOUR BLACK BEAN DAL (ASTRINGENT | PUNGENT | SOUR)

RICH, DEEPLY SAVOURY, AND PATIENTLY COOKED.

TURMERIC-ROASTED WHOLE CAULIFLOWER (ASTRINGENT | BITTER | SWEET)

GOLDEN AND TENDER, SERVED ON A ROASTED GARLIC AND SUNFLOWER SEED PURÉE.

SRI LANKAN PUMPKIN CURRY (SWEET | PUNGENT)

AROMATIC AND WARMING, WITH CINNAMON AND A CAREFULLY BALANCED BLEND OF SPICES.

CHARRED PANEER & BRUSSELS SPROUT SKEWERS (SWEET | BITTER | ASTRINGENT)

SERVED WITH A SESAME KORMA DIP.

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SUPPER CLUB**

Main Sides & Accompaniments

GUNPOWDER KALE (BITTER | PUNGENT | ASTRINGENT)
WITH A WARMING KICK OF CHILLI AND CRUNCHY GROUND
CHANA AND URAD DAL.

BEETROOT & TOASTED COCONUT RELISH (SWEET | PUNGENT)

DAIKON RADISH CHUTNEY (BITTER | ASTRINGENT | PUNGENT)

MINT CHUTNEY (SWEET | PUNGENT | ASTRINGENT)

COCONUT SAMBAL (SWEET | PUNGENT | BITTER)

FRESH CORIANDER CHUTNEY (BITTER | ASTRINGENT | SWEET)

LIME RICE (SOUR | SWEET)

CHILLI & CUMIN FLATBREAD (SWEET | PUNGENT | BITTER)

Dessert

**POACHED PEAR WITH SESAME CRUST (SWEET | ASTRINGENT |
PUNGENT)**

SERVED WITH WHIPPED MASCARPONE ROSE CREAM.