

itihaas

CHRISTMAS AT ITIHAAS

A season of celebration

जश्न का मौसम

*Choose from four specially curated menus,
served for the whole table.*

Minimum 4 diners

*One feast is selected per group.
We can also tailor the menu for your party.*

FESTIVE DRINK TOKENS | £6.50 EACH

Optional add-on for pre-booked parties.

23 NOVEMBER - 25 DECEMBER

Gather. Feast. Celebrate.



CLASSIC FEAST

£49.50 per person
Available 23 November - 25 December

ON ARRIVAL

PAPADAM SELECTION & HOUSE CHUTNEYS (V)

Date & Tamarind · Spiced Tomato · Coriander Mint

FIRST FEAST

CHILLI CHICKEN (S)

Crisp Chicken · Peppers · Spring Onion · Chilli Sauce

ONION BHAJIA (VG)

Onion & Spinach Fritters · Chilli Mango Jam

AMRITSARI FISH PAKORA

Ajwain-Spiced Fish · Smoked Tomato Relish

PALAK PATTI CHAAT (V)

Crisp Spinach · Whipped Yoghurt · Tamarind · Pomegranate

GRAND FEAST

ITIHAAS BUTTER CHICKEN (N)

*Tandoor-Roasted Chicken · Cashew Makhani
Butter · Cream · Fenugreek*

ITIHAAS DUM BIRYANI

*Pardah-Sealed Aged Basmati · Chicken Thigh
Saffron · Whole Spices*

PUNJABI KADHAI GOSHT (S)

Lamb · Peppers · Onion · Tomato · Coriander · Crushed Spices

METHI ALOO GOBI (S, VG)

Baby Potatoes · Cauliflower · Fenugreek

FOR THE TABLE

Refills are available throughout your meal.

JEERA RICE (VG) · GARLIC NAAN (V) · GUNPOWDER FRIES (VG)
TANDOORI WINTER VEGETABLES (VG) · POMEGRANATE RAITA (V)

SWEET FINISH

Please select one dessert per guest.

CHEF'S INDIAN SWEET PLATTER (V, N)

Gulab Jamun · Motichoor Laddoo · Coconut Barfi · Daulat Ki Chaat Foam

DARK CHOCOLATE CHAI MOUSSE (V)

Masala Chai · Cocoa · Spiced Crumb

(V) VEGETARIAN | (VG) VEGAN | (S) SPICY | (N) NUTS

Dishes within each feast are served for the whole table.

Our menu may be thoughtfully tailored to suit your table.

Please speak with our team when booking.

Please inform a member of our team of any allergies or dietary requirements when booking.

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



VEGETARIAN FEAST

£49.50 per person
Available 23 November - 25 December

ON ARRIVAL

PAPADAM SELECTION & HOUSE CHUTNEYS (V)
Date & Tamarind · Spiced Tomato · Coriander Mint

FIRST FEAST

CHILLI PANEER (V, S) <i>Crisp Paneer · Peppers · Spring Onion · Chilli Sauce</i>	ONION BHAJIA (VG) <i>Onion & Spinach Fritters · Chilli Mango Jam</i>
CHARRED MALAI CAULIFLOWER (V) <i>Malai-Marinated Cauliflower · Cardamom · Roasted Spices</i>	PALAK PATTI CHAAT (V) <i>Crisp Spinach · Whipped Yoghurt · Tamarind · Pomegranate</i>

GRAND FEAST

PANEER MAKHANI (V, N) <i>Paneer · Tomato-Cashew Makhani · Cream · Cardamom</i>	DAL ITIHAAS (V) <i>Black Lentils · Slow-Cooked for 24 Hours · Butter · Cream</i>
NIMONA KOFTA (S, VG) <i>Green Pea & Potato Kofta · Spiced Tomato Gravy</i>	METHI ALOO GOBI (S, VG) <i>Baby Potatoes · Cauliflower · Fenugreek</i>

FOR THE TABLE

Refills are available throughout your meal.

JEERA RICE (VG) · GARLIC NAAN (V) · GUNPOWDER FRIES (VG)
TANDOORI WINTER VEGETABLES (VG) · POMEGRANATE RAITA (V)

SWEET FINISH

Please select one dessert per guest.

CHEF'S INDIAN SWEET PLATTER (V, N) <i>Gulab Jamun · Motichoor Laddoo · Coconut Barfi · Daulat Ki Chaat Foam</i>	DARK CHOCOLATE CHAI MOUSSE (V) <i>Masala Chai · Cocoa · Spiced Crumb</i>
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(V) VEGETARIAN | (VG) VEGAN | (S) SPICY | (N) NUTS

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GRAND FEAST

£65 per person
Available 23 November - 25 December

ON ARRIVAL

A GLASS OF PROSECCO OR FESTIVE MOCKTAIL

PAPADAM SELECTION & HOUSE CHUTNEYS (V)

Date & Tamarind · Spiced Tomato · Coriander Mint

FIRST FEAST

LAMB SEEKH KEBAB

Minced Lamb · Green Chilli · Coriander · Garam Masala

MALAI CHICKEN TIKKA

Chicken · Cream Cheese · Green Chilli · Cardamom

SCHEZWAN CHILLI PRAWNS (S)

*King Prawns · Peppers · Spring Onion
Schezwan Chilli*

SAMOSA CHANA CHAAT (V)

*Vegetable Samosa · Chickpeas · Whipped Yoghurt
Tamarind · Pomegranate*

GRAND FEAST

ITIHAAS BUTTER CHICKEN (N)

*Tandoor-Roasted Chicken
Cashew Makhani · Butter
Cream · Fenugreek*

PUNJABI KADHAI CHICKEN (S)

Chicken · Peppers · Tomato · Ginger · Crushed Spices

COASTAL FISH CURRY (S)

Fish · Coconut · Tomato · Curry Leaf · Coastal Spices

DAL ITIHAAS (V)

Black Lentils · Slow-Cooked for 24 Hours · Butter · Cream

METHI ALOO GOBI (S, VG)

Baby Potatoes · Cauliflower · Fenugreek

FOR THE TABLE

Refills are available throughout your meal.

JEERA RICE (VG) · GARLIC NAAN (V) · GUNPOWDER FRIES (VG)
TANDOORI WINTER VEGETABLES (VG) · POMEGRANATE RAITA (V)

SWEET FINISH

Please select one dessert per guest.

CHEF'S INDIAN SWEET PLATTER (V, N)

*Gulab Jamun · Motichoor Laddoo
Coconut Barfi · Daulat Ki Chaat Foam*

DARK CHOCOLATE CHAI MOUSSE (V)

Masala Chai · Cocoa · Spiced Crumb

PISTACHIO ROULADE (V, N)

White Chocolate Sponge · Raspberry · Pistachio Cream

(V) VEGETARIAN | (VG) VEGAN | (S) SPICY | (N) NUTS

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LUNCH FEAST

£40 per person

Available 23 November - 25 December

ON ARRIVAL

PAPADAM SELECTION & HOUSE CHUTNEYS (V)

Date & Tamarind · Spiced Tomato · Coriander Mint

FIRST FEAST

ONION BHAJIA (VG)

Onion & Spinach Fritters · Chilli Mango Jam

PALAK PATTI CHAAT (V)

Crisp Spinach · Whipped Yoghurt · Tamarind · Pomegranate

CHILLI CHICKEN (S)

Crisp Chicken · Peppers · Spring Onion · Chilli Sauce

GRAND FEAST

ITIHAAS BUTTER CHICKEN (N)

*Tandoor-Roasted Chicken · Cashew Makhani
Butter · Cream · Fenugreek*

PUNJABI KADHAI GOSHT (S)

Lamb · Peppers · Onion · Tomato · Coriander · Crushed Spices

METHI ALOO GOBI (S, VG)

Baby Potatoes · Cauliflower · Fenugreek

FOR THE TABLE

Refills are available throughout your meal.

JEERA RICE (VG) · GARLIC NAAN (V) · POMEGRANATE RAITA (V)

TANDOORI WINTER VEGETABLES (VG)

(V) VEGETARIAN | (VG) VEGAN | (S) SPICY | (N) NUTS

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