



Festive MENU

PRE STARTER

BEETROOT AUR BAJRE KI TIKKI (V)

Beetroot & pearl millet patties, spiced and pan-seared

STARTER

(Choose One)

LASOONI JHINGA

Chargrilled garlic prawns with tomato & nigella chutney, micro cress

TURKEY ARANCINI

Golden arancini with cranberry-port chutney

WINTER ROOT VEGETABLE SOUP (V)

Roasted root vegetable soup, toasted sourdough, crème fraîche

MAIN COURSE

(Choose One)

ERACHI CHETTINAD

Kentish lamb rump in fragrant Chettinad spices, with Bombay potatoes

NILGIRI MURG

Herb-marinated chicken breast, Malabar coconut sauce, beetroot-coconut porial

MEEN MOILEE

Pan-seared seabass with Moilee sauce, masala mash, cherry tomatoes

KASHMIRI KOFTA (V)

Lotus stem & cottage cheese dumplings in creamy ginger-saffron sauce

SIDE DISHES

Saffron Rice | Garlic Coriander Naan | Kalonji Naan |

Dal Baluchi | Fenugreek Cumin Potatoes

DESSERT

(Choose One)

BLUEBERRY BHAPA DOI (V)

Blueberry-infused steamed yogurt

GUD KA PARATHA (V)

Traditional sweet flatbread with jaggery, coconut and served with kulfi

Baluchi
A PAN INDIAN DESTINATION
AT THE GREAT HALL

AA ROSETTES AWARD FOR CULINARY EXCELLENCE

Our Baluchi Festive Menu is available from 1st December - 30th December 2025.

Available for minimum 2 guests per table and cannot be paired with other menus. Please speak to your server regarding any allergy concerns and food intolerances which you may have. Whilst every effort is made, we can't guarantee that the dishes are free from traces of allergens.

