



Guest Chef Series

presents

Farokh Talati

{ Monday 27th November 2023 }

ON ARRIVAL	Hot toddy
STARTER	Parsi fried chicken shredded white cabbage and mango pickle mayonnaise <i>Charles Heidsieck NV Brut Reserve Champagne, France 12.5 / 125ml</i>
MAIN	Venison pulao with Parsi accompaniments <i>Pinot Noir, Martinborough, New Zealand £9 / 125ml</i>
PRE-DESSERT	Shrikhand saffron yoghurt with jaggery poached mango and quince
DESSERT	Lagan nu Custard baked custard with dates and tamarind jam <i>10-Year-Old Tawny Port, Sandeman £8 / 75ml</i>
SWEET	Coconut fudge

With special thanks to

