

KANISHKA
RESTAURANT
& BAR

Kirby Security
0845 243 1111

FESTIVE BROCHURE 2025




KANISHKA
17-19



KANISHKA





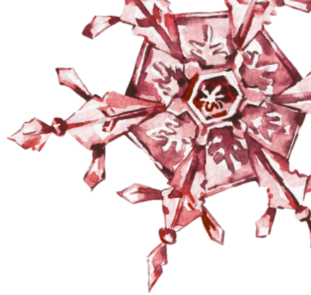
KANISHKA

by

Atul Kochhar

GROUP EVENT MENUS' 2025





SAPPHIRE NON - VEGETARIAN MENU

£115

CHAMPAGNE AND CANAPÉS

Duck kachori, paneer cafreal, lobster papadi chaat, chicken tikka parfait



Tandoori Ratan (d)

Grilled Lamb, chicken, prawn, mint chutney



MAIN COURSE

Bhuna Gosht (d)

Lamb rump roast

Chemmeen Mangacharu

Prawn curry with raw mango and chillies

Macchi Rava Masala (g)

Grilled sea bass on onion and tomato masala

Kofta Curry (v)(d)

Seasonal vegetable dumpling with achari kofta

Black Daal (v)(d)

Atul's signature lentils

Uralai Roast Potatoes

New potatoes with coconut and ginger

Vegetable Biryani (g)(d)

Aromatic saffron spiced basmati rice with vegetables, 24 carat gold leaf

Served with Kesar Pulao (v), Raita (d), and Breads (g)(d)



SORBET



DESSERT

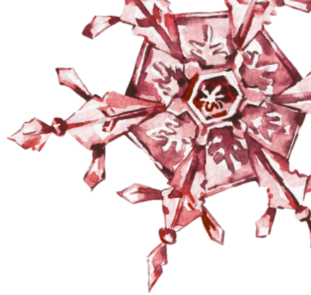
Black Forest

Black Forest Yule Log Slice, Berries, and Christmas Pudding

Please alert our staff if you have any food allergies before you order your food and drink.
All prices are inclusive of VAT a discretionary service charge of 15% will be added to your bill.

D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS - Sesame





SAPPHIRE VEGETARIAN MENU

£115

CHAMPAGNE AND CANAPÉS

Lasooni mushroom (d), papdi chat (g)(d), aloo bonda,
Dahi puri (g)(d), aubergine pakora, subz seekh kebab (d)



Tandoori Ratan (d)

Baby red bell pepper, tandoori romanesco, stuffed cottage cheese



MAIN COURSE

Bhuna Paneer (d)

Cottage cheese cooked with whole Indian spices

Subz Malabar (d)

Mixed vegetables with cinnamon and coconut

Rava Corn Amritsari (g)

Crisp fried vermicelli baby corn

Kofta Curry (d)

Seasonal vegetable dumpling with peanut and coconut sauce

Kanishka Daal (d)

Atul's signature lentils

Sukhe Aloo

Parisian potatoes with tangy dry spices

Vegetable Biryani (d)(g)

Aromatic saffron spiced Basmati rice with vegetables, 24 carat gold leaf

Served with Kesar Pulao (v), Raita (d), and Breads (g)(d)



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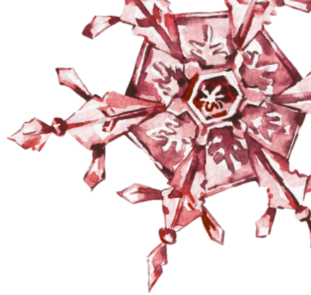
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EMERALD NON-VEGETARIAN MENU

£95

AMUSE BOUCHE (g)(d)



Beetroot Croquette (v)(l)(g)(d)

Beetroot dumpling and beetroot ketchup

Lehsuni Jhinga(d)

Garlic marinated clay oven prawn

Hariyali Murgh Tikka(d)

Clay oven roasted basil marinated chicken morsels

Nadru Ki Chaat (v)(d)

Lotus root galettes, amaranth, tamarind and yoghurt



MIDDLE COURSE (d)(g)

Chef's Choice



MAIN COURSE

Ahuna Ghosht

East Indian lamb curry with fennel and stoneflower

Murg Makhani (d)

Classic Dilli ka butter chicken

Gobi Adaraki

Spiced cauliflower, ginger and onions

Panchratan Dal (d)

Kanishka special five lentils

Kashmiri Pulao (v)

Pulao rice with dry fruits, raisins and saffron

Served with Breads (g)(d)



DESSERT

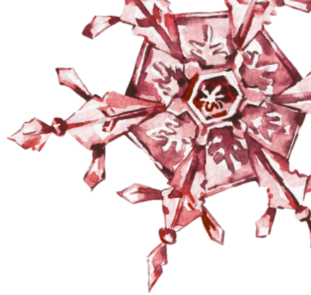
Masale Wali Chocolate

Spiced Chocolate delice, Valrhona dark chocolate, almond,

Clotted cream

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EMERALD VEGETARIAN MENU

£95

AMUSE BOUCHE (g)(d)



Beetroot Croquette (v)(g)(d)

Beetroot dumpling and beetroot ketchup

Chana Papdi (v)(d)(g)

Chickpeas with crispy fried bread

Broccoli Kaali Mirch (v)(d)

Black pepper infused romanesco

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt



MIDDLE COURSE (d)(g)

Chef's Choice



MAIN COURSE

Malai Kofta (v)(d)

Seasonal vegetable dumplings in coconut sauce

Achari Kathal (v)

Jackfruit with pickling spices

Gobi Adaraki

Spiced cauliflower, ginger and onions

Panchratan Dal (d)

Kanishka special five lentils

Kashmiri Pulao (v)

Pulao rice with dry fruits, raisins and saffron

Served with Breads (g)(d)



DESSERT

Masale Wali Chocolate

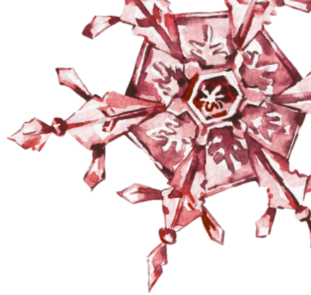
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AMETHYST NON-VEGETARIAN MENU

£75

AMUSE BOUCHE (g)(d)



Turkey Tikka Kali Mirch (d)

Sarawak pepper infused turkey tikka with betroot chutney

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt



MAIN COURSE

Macchi Amritsari (g)

Crisp fried marinated seabass, apple chutney

Chicken Tikka Masala (d)

Chicken cooked with tomato and onion gravy

Saag Paneer (v)(d)

Fresh spinach purée with cottage cheese

Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut

Tadka Daal (v)

Garlic tempered yellow daal

Served with Kesar Pulao (v), Black Daal, and Breads (g)(d)



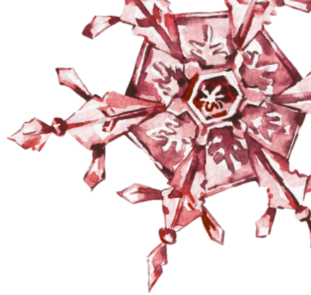
DESSERT

Burnt Cream

Saffron cream brûlée, Biscotti, Saffron Pineapple

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AMETHYST VEGETARIAN MENU

£75

AMUSE BOUCHE (g)(d)



Tandoori Romanesco (v)(d)

Romanesco spiced with mace and cardamom with beetroot chutney

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt



MAIN COURSE

Shahi Kofta (v)(d)

Seasonal vegetables and cottage cheese dumpling in malai sauce

Kahadi Paneer (v)(d)

Cottage cheese cooked with coriander and peppers

Saag Aloo (v)(d)

Fresh spinach purée with baby potato

Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut

Tadka Dal (v)

Garlic tempered yellow dal

Served with Kesar Pulao (v), Black Daal, and Breads (g)(d)



DESSERT

Burnt Cream

Saffron cream brûlée, Biscotti, Saffron Pineapple

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KANISHKA

by

Atul Kochhar

FESTIVE LUNCH MENU

£48

STARTERS

(Choose one)

- Turkey tikka, nigella Brussels sprouts with cranberry chutney (d)
- Lamb Shepherd pie - spiced lamb mince, creamy potato, mixed berry chutney (d)
- Mung bean and raisins tikki with caramelised onion and walnut chutney (d)(n)
- Crispy kale and sweet potato chaat, mint, coriander and pomegranate (v)(g)(d)



MAINS

(Choose one)

- Oven roasted Romney's lamb rump, turnip & rogan gravy (d)
- Dilli ka butter chicken - classic chicken curry, tomato & fenugreek (d)
- Chettinad spiced (catch of the day), mussels, sea vegetables with coconut sauce (d)(m)
- Stuffed aubergine, lotus seed & achari korma (v)(d)(n)



DESSERT

(Choose one)

- Yule Log - chocolate, vanilla Chantilly, biscuit, maraschino cherry, vanilla ice cream (g)(d)(n)
- Christmas pudding, salted caramel and clotted cream ice cream (n)(d)
- Blueberry baked yoghurt, meringue & biscotti (d)

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