

# CHUTNEY MARY

## THANKSGIVING MENU

Thursday 23 November 2017

3 Courses – Lunch and Dinner £50.00

### STARTER

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#### Goa Crab Cake

achari raita, tamarind chutney

Or

#### Baked Venison Samosa

tamarind & date chutney

### MAIN

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#### Roast Duck with Himalayan Apricots

creedy carver duck breast and leg, palm jaggery, garam masala, red chilli

Or

#### Masala Raan of Turkey (for two)

Squash & Chilli Pepper

Sindhi Crispy Potatoes

Lemon Quinoa

### DESSERT

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#### Sticky Toffee and Ginger Pudding

with cinnamon chantilly cream and brandy sauce

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**Tea** ~ Wonder Darjeeling, Gopal Dhara 1<sup>st</sup> Flush – 2016

Assam Malt, Belseri Garden, 2nd Flush – 2015

Or

**Coffee** ~ *Indian Monsoon Malabar Blend*