



PANACHE

— FINE DINING —

CHRISTMAS
&
NEW YEARS

EXCLUSIVE 5 COURSE CHRISTMAS DAY LUNCH

| APPETISER |

PETIT PAPDI CHAAT (V)(D)

| STARTER |

(The following will be served as a plated trio)

TURKEY SHASHLIK (D)

Fine cut of Turkey breast alternated with colourful peppers and onions glazed golden in the tandoor

ADRAKI LAMB CHOP (D)

Succulent Lamb chop marinated in spiced yoghurt, crushed coriander leaves & a hint of ginger

VERMICELLI CROQUETTES (V)(G)

Fresh spiced vegetable dumpling in a crispy vermicelli breading

(Please enquire about vegetarian and other dietary requirements)

| PALETTE CLEANSER |

BLOOD ORANGE MARTINI

EXCLUSIVE 5 COURSE CHRISTMAS DAY LUNCH

| MAIN COURSE |

(Please choose one of the following as a pre-order)

OLD DEHLI BUTTER CHICKEN (D)

Originated from the capital territory of India - Delhi. Chargrilled breast of chicken cooked in a smoked tomato and fenugreek sauce. Served with house rice and nan.

(Exclusively Prepared)

PATIALA SHANK

A historic dish created by the Chefs of the Indian railway during the British Raj accidentally mellowed for British officers, this dish has now become a culinary legend. Served with house rice and nan.

(Exclusively Prepared)

SEA BASS MOILEE (D)

A dish with Portuguese and Indian influences. A rich fish stew brewed with tomatoes, green chillies and coconut milk served with grilled Sea Bass and spiced potatoes.

A must for all seafood lovers

(Exclusively Prepared)

TRADITIONAL ROAST TURKEY

Supreme Turkey breast delicately sliced with parsley and thyme stuffing served with roast potatoes, a selection of fresh festive vegetables and gravy.

(Exclusively Prepared)

(Please enquire about vegetarian and other dietary requirements)

| DESSERT |

SEMAI (D)

ADULT - £60 Per Head

CHILDREN (UNDER 12) - £40 Per Head

EXCLUSIVE NEW YEARS EVE MENU

| TO WELCOME YOU ON ARRIVAL |

CHERRY BELLINI

| APPETISER |

ASSORTED POPPADOMS & CONDIMENTS (V)(D)

| STARTER |

(Please choose from one of the following Starters)

MANCHURIAN (V)(G)

An Indo-Chinese street food speciality, wisps of vegetables formed into dumplings and tossed into a tangy jus.

PAPAD ET CHICKEN 65

An elevated version of the South Indian street food speciality.

Deep fried battered chicken strips, tossed in a delicately balanced sweet and tangy jus, Accompanied by a spicy cone.

LAMB SHASHLIK (D)

Finely diced lamb pieces marinated and roasted on a skewer with chunks of piaz, bell peppers and tomato.

AMRITSARI FISH

Fish of the day, marinated in a spiced ajwain batter, deep fried until golden.

EXCLUSIVE NEW YEARS EVE MENU

| MAIN COURSE |

(Please choose from one of the following Main Courses)

THE RAILWAY LAMB (D)

Served with Lamb Chops, a historic dish created by the Chefs of the Indian railway during the British Raj accidentally mellowed for British officers, this dish has now become a culinary legend.

OLD DEHLI BUTTER CHICKEN (D)

Originated from the capital territory of India, Delhi. Chargrilled breast of chicken cooked in a smoked tomato and fenugreek sauce.

SEA BASS MOILEE (D)

A dish with Portuguese and Indian influences. A rich fish stew brewed with tomatoes, green chillies and coconut milk served with grilled Sea Bass and spiced potatoes.

A must for all seafood lovers

SHAHI PANEER DO PYAZA (D)

A stand out Hyderabadi recipe of succulent paneer pieces served with onions cooked two ways creating a rich fragrant sauce.

Accompanied by Jeera Rice or Garlic Coriander Nan (D)

| DESSERT |

STRAWBERRY CHEESECAKE (D)

£50 Per Head

Additional Information

- Please call the restaurant reservations team to reserve your table.
- Please enquire about vegetarian & any other dietary requirements.
- A Pre-order of the Main Course and Dessert is required by the **1st of December 2021, For the Christmas Day Menu only.** After this date the chosen meal cannot be altered.
- A Cash Deposit of £25.00 Per Head is required for the Christmas Day Menu and New Years Eve Menu upon reservation. Please note this is a non-refundable deposit & number of guests must be confirmed upon payment of deposit.

Merry Christmas & A Happy New Year from The Panache Team

If you have specific dietary requirements, please discuss this with a member of our team prior to placing your order.

Please note the dishes that are marked with a (D) contain Dairy,
dishes that are marked with an (E) contain Egg,
dishes marked with a (G) contain Gluten,
dishes that are marked with a (N) contain Nuts,
dishes that are marked with a (V) are Vegetarian &
dishes marked with a (Vg) are Vegan friendly.

Please follow us on:

 - www.facebook.com/panachesutton

 - [panacherestaurant](https://www.instagram.com/panacherestaurant)

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