



PANACHE

— FINE DINING —

NEW YEARS  
MENU

# New Years Eve at Panache Fine Dining

## LIVE GUITARIST & EXCLUSIVE NEW YEARS EVE MENU

### | APPETISER |

ASSORTED POPPADOMS (V)

### | STARTER |

(Please choose from one of the following Starters)

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 poppadom cone.

ADRAKI LAMB CHOPS (D)

Tender chops of locally sourced lamb, marinated in a rustic special blend of spices finished to perfection in the tandoor.

VERMICELLI CRAB (D)(E)

Deep fried crab in a crispy vermicelli breading - spiced with fresh ginger, chilli and lime.

PETIT CHOLE BHATURE (V)(D)

Chole bhature is a Punjabi concoction of spicy curried chickpeas (chole) and puffy fried white-flour bread.

## | 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.

### PANJIM FISH CURRY (D)

Panjim - The state capital of Goa has its own signature fish curry. Fillets of Sea Bass cooked with fresh curry leaves, aromatic ginger, green chillies and freshly ground spices. Served on a bed of Jeera infused potatoes. A must for all seafood lovers.

### KARAHI PANEER (D)

Indian cottage cheese tossed in a spicy masala of garlic, ginger, piaz, tomatoes and fresh green coriander.

(Please choose a rice or a nan of your choice)

## | DESSERT |

Home Made Chocolate Brownie (D)

ADULT - £40 Per Head  
CHILDREN (UNDER 12) - Please enquire with the reservations team

## Additional Information

- Please call the restaurant reservations team to reserve your table.
- We can accommodate a maximum of 6 guests per table.
- Please enquire about vegetarian & any other dietary requirements.
- A Pre-order of the Main Course and Dessert is required by the **11th of December 2020, For the Christmas Day Menu only.** After this date the chosen meal cannot be altered.
- A Cash Deposit of £20.00 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

Please follow us on:

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

Panache Sutton Coldfield, First Floor, Maney House,  
Maney Corner, Birmingham Road, Sutton Coldfield, B72 1QL

E [info@panacherestaurant.co.uk](mailto:info@panacherestaurant.co.uk)

W [www.panacherestaurant.co.uk](http://www.panacherestaurant.co.uk)

T 0121 355 3353

---

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.