Christmas at the

MINT ROOM®

A Mint Room Christmas
Where Festivity Meets Fine Dining

The festive season at The Mint Room is a time of warmth, celebration, and indulgence. Step into a world where Indian culinary artistry meets contemporary elegance, and let us take you on a journey of refined flavours and festive joy.

This Christmas, our chefs have created an exquisite Limited-Edition Tasting Menu, inspired by the spirit of the season and crafted with passion, creativity, and flair. Each dish is a celebration of texture, aroma, and spice — designed to delight the senses and bring people together in the true essence of the holidays.

Whether you are joining us for a joyful gathering, an intimate dinner, or a sophisticated celebration, The Mint Room promises an unforgettable festive experience filled with flavour, finesse, and festive sparkle.

˜ Celebrate the season in style. Celebrate it at The Mint Room.

Christmas Tasting Menu

£75

AMUSE BOUCHE

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Twinkle Star Dhokla Bar
(Steamed Gram Flour Bar, Very Light Spongy Structure, Tempered with Mustard Seeds & Curry Leaves, Tamarind Pearls & Mint Chutney)

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Gatte Ki Sabzi Cone
(Buttery Puff Cone Brimming with Exotic Vegetables, Spiced Mince, Paired with a Silky Yoghurt Curry Dip)

OR

Cheesy Murgh Puff
(Crispy Puff Cone Filled with Cheesy Chicken Mince, Finished with Delicate Yoghurt Curry Dollops)

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Kaju Khaas Paneer
(Paneer Roulade Stuffed with Cashew Nuts & Dry – Roasted Masala, Served Alongside Crisp Masala Puffed Rice & a Coconut Velote)

OR

Recheado Prawn Churumuri
(Tangy Spiced Goan Marinated Prawn Served with Crisp Masala Puffed Rice and Spiced Coconut Sauce, Pickled Beetroot & Orange Segment)

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Kela Musallam
(A regal Mughlai-inspired creation of tender raw banana steaks, infused with aromatic spices and yogurt, slow-grilled in the tandoor, and paired with a luxurious yogurt gravy and a bright wild berry compote.)

OR

Turkey Musallam
(Juicy tandoor-grilled turkey breast in a spiced Mughlai yogurt marinade, served with rich yogurt gravy and a zesty wild berry compote.)

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PALATE CLEANSER

Adraki, Orange, Chaat Granita
(Refreshing Orange Granita Infused with Ginger & Tangy Spices, Served Chaat Style

MAIN

Jingles Bells Turkey Biryani Pouch
(Spiced Turkey Biryani Encased in Golden Spring Roll Pastry, Relished with Strawberry Raita, Brinjal Salna)

OR

Gul Bahar Gosht
(Dum Pukht Spiced Crown Lamb Chop, Dusted with Crunchy Seeds and Greens, Napped with Black Pepper Mint Jus, Spiced Potato Roasty Bar, Cumin Orange Infused Carrot, Tempered Edamame)

OR

Malvani Trout
(Fennel Seeds & Other Spiced Rubbed Tawa Fried Trout Fillet Served with Spiced Clam Saffron Chowder, Beetroot Lentil Timbale, Broccoli Kara Bhoondi Florets)

OR

Aloo Dum Banarasi
(Hand Crafted Potato Barrel, Stuffed with Butter Masala Paneer, Mushroom, Green Peas in Rich Cashew Gravy, Served with Taftan Bread, Kale Sago Pakora)

Sides (Served with Main): Rajma Lentil Curry, Naan or Roti, Plain Rice or Navarathna Pulao

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DESSERT

Marble Choco Mint Fantasy
(Marbled White & Chocolate Mousse Layered Cake with Lemon Sorbet, Orange Compote, Hazelnut Cremoux)

OR

Paan Berry Cheese Cake
(Paan Scented Creamy Wild Berry Cheese Cake with Salted Caramel Cream Quenelle)

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PETIT FOURS

Christmas Menu

Seven Meal Course

£65

AMUSE BOUCHE

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Twinkle Star Dhokla Bar

(Steamed Gram Flour Bar, Very Light Spongy Structure, Tempered with Mustard Seeds & Curry Leaves, Tamarind Pearls & Mint Chutney)

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Kela Musallam

(A regal Mughlai-inspired creation of tender raw banana steaks, infused with aromatic spices and yogurt, slow-grilled in the tandoor, and paired with a luxurious yogurt gravy and a bright wild berry compote.)

OR

Turkey Musallam

(Juicy tandoor-grilled turkey breast in a spiced Mughlai yogurt marinade, served with rich yogurt gravy and a zesty wild berry compote.)

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PALATE CLEANSER

Adraki, Orange, Chaat Granita

(Refreshing Orange Granita Infused with Ginger & Tangy Spices, Served Chaat Style

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MAIN

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(Spiced Turkey Biryani Encased in Golden Spring Roll Pastry, Relished with Strawberry Raita, Brinjal Salna)

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OR

Aloo Dum Banarasi

(Hand Crafted Potato Barrel, Stuffed with Butter Masala Paneer, Mushroom, Green Peas in Rich Cashew Gravy, Served with Taftan Bread, Kale Sago Pakora)

Sides (Served with Main): Rajma Lentil Curry, Naan or Roti, Plain Rice or Navarathna Pulao

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DESSERT

Marble Choco Mint Fantasy

(Marbled White & Chocolate Mousse Layered Cake with Lemon Sorbet, Orange Compote, Hazelnut Cremoux)

OR

Paan Berry Cheese Cake

(Paan Scented Creamy Wild Berry Cheese Cake with Salted Caramel Cream Quenelle)

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PETIT FOURS

Christmas Menu

Five Course Menu

£55

AMUSE BOUCHE

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Kela Musallam

(A regal Mughlai-inspired creation of tender raw banana steaks, infused with aromatic spices and yogurt, slow-grilled in the tandoor, and paired with a luxurious yogurt gravy and a bright wild berry compote.)

OR

Turkey Musallam

(Juicy tandoor-grilled turkey breast in a spiced Mughlai yogurt marinade, served with rich yogurt gravy and a zesty wild berry compote.)

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MAIN

Jingles Bells Turkey Biryani Pouch

(Spiced Turkey Biryani Encased in Golden Spring Roll Pastry, Relished with Strawberry Raita, Brinjal Salna)

OR

Gul Bahar Gosht

(Dum Pukht Spiced Crown Lamb Chop, Dusted with Crunchy Seeds and Greens, Napped with Black Pepper Mint Jus, Spiced Potato Roasty Bar, Cumin Orange Infused Carrot, Tempered Edamame)

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OR

Aloo Dum Banarasi

(Hand Crafted Potato Barrel, Stuffed with Butter Masala Paneer, Mushroom, Green Peas in Rich Cashew Gravy, Served with Taftan Bread, Kale Sago Pakora)

Sides (Served with Main): Rajma Lentil Curry, Naan or Roti, Plain Rice or Navarathna Pulao

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DESSERT

Marble Choco Mint Fantasy

(Marbled White & Chocolate Mousse Layered Cake with Lemon Sorbet, Orange Compote, Hazelnut Cremoux)

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PETIT FOURS

ADDITIONAL INFORMATION

All menus and prices are subject to change.
Party menus are only available to groups of 9 and above.
Tasting Menu is available for parties of up to 16 guests.
Please select one menu for your whole party.
Minimum spend will apply.

All Chicken and Lamb is Halal.
Wine options are available with all menus.

A discretionary service charge of 12.5% has been added to your bill
Please advise of any dietary requirements and allergies in advance.
Kindly select your preferred menu and return a minimum of 4 days prior
to your event