



VAASU
by Atul Kochhar

FESTIVE BROCHURE 2025



FESTIVE LUNCH MENU

£23.95 two courses per person

£26.95 three courses per person

STARTERS

Broccoli Tikki

Spiced Broccoli Patties, Kachumber, Berries Chutney

Cornish Scallops (Supplement £6)

Pan-Seared Scallops, Parsnip, Caviar & Kaffir Lime Moilee

Duck

Spice Crusted Duck Galouti, Arugula Salad, Cherry Sauce

Lamb Gilafi Seekh

Lamb Mince Kebab, Bell Peppers, Mint Chutney

MAIN COURSE

Bengali Macchi Curry

Pan – Seared Sea Bass, Stem Broccoli, Mustard & Coconut Curry

Chicken Tikka Masala

Tandoori Chicken Tikka, Creamy Onion Tomato Masala

Aloo Gosht

Slow Cooked Lamb Dices Cooked with Potatoes

Beef Pepper Steak (Supplement) £12

Beef Rib-eye Steak, Spiced Potato, Asparagus, Pepper Sauce

Tofu Tikka Masala

Tandoori Tofu Tikka, Kachumber Salad, Creamy Onion Tomato Gravy

DESSERTS

Chocolate Fondant (Supplement £4)

Dark Chocolate, Crème Fraiche, Berries

Apple Crumble

British Apples, Vanilla Crumble, Custard

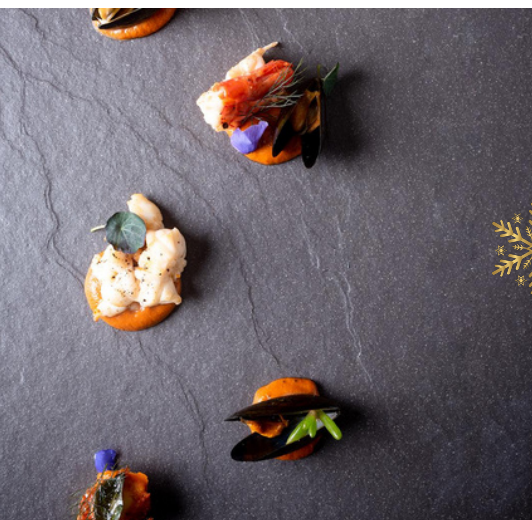
Gulab Jamun

Fried Milk Dumplings, Saffron Syrup, Almonds

Please Alert Our Staff If You Have Any Food Allergies Before You Order Your Meal.

All Prices Are Inclusive of VAT | A Discretionary Service Charge Of 10% Will Be Added to Your Bill

Allergen Key- N- Nuts, D-Dairy, M-Mustard, F-Fish, G-Gluten, S-Sesame, C-Crustacean, MO-Molluscs, PN-Peanut, SO-Soya, E-Egg, V-Vegetarian VV-Vegan.



CHRISTMAS DAY NON-VEGETARIAN MENU

£79.50 per person

Snacks

Beetroot Bonda, Vegetable Puff, Mushroom Profiterole

Butternut Truffle Soup

Butternut Squash, Truffle Oil, Stilton Cheese

Chicken

Saffron Flavoured Creamy Chicken, Buttered Green Beans, Berry Chutney

Salmon

Mustard & Honey Marinade, Seaweed, Orange Salad & Orange Dressing

Free Range Roast Turkey

Roasted Turkey Crown & Traditional Garnish (Pigs in a Blanket, Roasted Root Veg, Gravy, Stuffing, Brussels sprouts, Yorkshire pudding, Cranberry Sauce)

Or

Lamb

Spiced Lake District Lamb Rump, Herb Roast Potatoes, Kale Butternut, Lamb Jus

(All mains are served with Sweetheart Cabbage, Dal Makhani, Cumin Pulao and Garlic Naan)

Christmas Dessert

Classic Christmas Pudding, Spiced Apple Pie, Brandy Crème Anglaise

Minced Pies & Teas or Coffee



CHRISTMAS DAY VEGETARIAN MENU

£79.50 per person

Snacks

Beetroot Bonda, Vegetable Puff, Mushroom Profiterole

Butternut Truffle Soup

Butternut Squash, Truffle Oil, Stilton Cheese

Asparagus

Spiced Asparagus Patty, Kachumber, Berry Chutney

Tofu

Mustard & Honey Marinade, Savoy Cabbage, Orange Salad, Orange Dressing

Spinach & Mushroom Pie

Spinach & Wild Mushroom, Puff Pastry, Kale Butternut, Tomato Fondant

(All mains are served with Sweetheart Cabbage, Dal Makhani, Cumin Pulao and Garlic Naan)

Christmas Dessert

Classic Christmas Pudding, Spiced Apple Pie, Brandy Crème Anglaise

Minced Pies & Teas or Coffee



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NEW YEAR' S EVE MENU

(Vegan option available)

£89 per person

Snacks
Chef Inspired Indian Street Food

STARTERS
(Choose Any One)

(V) Vegetarian Sampler (D/M)
Paneer Tikka, Hara Bara Kebab, Tandoori Baby Corn, Artichoke

Sea Food Sampler (D/F/M/C)
Achari Prawn, Sarson Salmon, Squid 65, Crab Bonda

Meat Sampler (D/M)
Lamb Seekh, Murgh Tikka, Duck Varuval, Venison Croquette

MAIN COURSE
(Choose Any One)
(All mains are served with Dal Makhani, Butter Naan & Raita)

Vegetarian (D/M)
Paneer Lababdar, Subzi Kofta, Vegetable Biryani

Seafood (D/F/M/C)
Malabar Fish Curry, Scallop Masala, Prawn Biryani

Meat (M/D)
Rogan Josh, Murgh Lababdar, Lamb Biryani

DESSERTS PLATTER (D/SO/E/G/N/AL)
Chocolate Mousse, Malai Kulfi, Rum Baba

