VAASU

by Atul Kochhar

FESTIVE BROCHURE

Welcome
to
VAASU

Vaasu by Atul Kochhar brings exotic flavours, aromas and spices to the heart of the Buckinghamshire town Marlow. A love of culinary exploration by twice-Michelin starred chef, Atul Kochhar



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FESTIVE MENU

STARTERS

Kachori Chaat (M, G)
Crisp wheat parcel of spiced lentils with chickpea masala, tingling chutneys
Scallops (Supplement £8) (M, MU, F, MO)
Pan-seared scallops, saffron parsnip, pickles and caviar
Zaffrani Murgh Tikka (M, MU)
Chicken breast marinated with saffron cream cheese, redcurrant chutney
Tamil Beef Cutlet (M, MU, G)
Tamil-spiced braised beef, mixed baby lettuce, blue cheese emulsion

MAINS

Paneer Kurchan Potli (M, MU, G)
Tandoori paneer, bell peppers, filo pastry, cumin potato, makhani sauce
Travancore Fish Curry (F, M, MU)
Roasted sea bream, charred stem broccoli, coconut and cambodge curry
Tandoori Turkey Tikka (M, MU)
Turkey breast tikka, Brussels sprouts, cranberry chutney, creamy masala gravy
Lucknow Gosht Korma
Tender diced lamb leg braised with caramelised onions and spiced gravy
Venison Rogan Josh (M, MU) (Supplement £14)
British venison with beetroot, black cardamom and smoked jus
All mains are served with Dal Tadka and Cumin Pulao (M)

ADDITIONAL NIBBLES £8
Tandoori Mushroom, Mint Chutney (M, MU)
Kozhi Varuval, Tomato Chutney
Masala Squid Rings, Citrus Chutney (MO, MU, E)
BREAD BASKET CHOOSE ANY TWO £8
Naan | Garlic Naan | Roti | Mint Paratha | Peshawari (M, G)

DESSERTS

Chocolate Fondant (Supplement £6) (M, G, SO)
Lemon Posset with Raspberries (M)
Gulab Jamun (M)

FESTIVE SET MENU

LUNCH
2 COURSE - £25.50 | 3 COURSE - £29.50

DINNER
2 COURSE - £34.50 | 3 COURSE - £38.50

*Check lunch and dinner timings on the website

CHRISTMAS DAY MENU
25TH DECEMBER ONLY
£85 per person

AMUSE BOUCHE

Lobster Bon Bon, Passion Fruit Coulis, Smoked Paprika Emulsion
Champagne

STARTERS

(CHOOSE ANY ONE)

ALOO PAPADI CHAAT (M, MU)
Crisp Savoury Pastry, Potato Chaat, Sweet Yoghurt, Tamarind & Mint Chutney

CRAB TARTLET (C/M/MU)
Devon Crab, Herb Aioli, Kalamansi Gel, Tomato Shortcrust.

SARSON MACCHI TIKKA (F/M/MU)
Tandoori Salmon, Honey Mustard Marinade, Kachumber, Mint Chutney.

TANDOORI TURKEY TIKKA (M, MU)
Turkey Breast Tikka, Spiced Onion Rings, Red Currant Chutney

KHASTA MURGH (M, MU)
Atul's Signature Chicken Tikka Pie, Puff Pastry, Berry Chutney

AWADHI SEEKH KEBAB (M/MU)
Cardamom Flavoured Lamb Mince Kebab, Cheddar Cheese, Coriander Chutney.

MAINS

(CHOOSE ANY ONE)

PANEER KURCHAN (M)(V)
Tandoori Cottage Cheese, Bell Peppers, Crushed Spices & Tomatoes.

MALABAR PRAWN & LANGOUSTINE CURRY (F/M/MU)
Grilled Langoustine & King Prawns, Charred Stem Broccoli, Coconut & Tamarind Curry.

CHICKEN TIKKA MASALA (M/MU)
Tandoori Chicken Supreme, Spinach Potatoes, Creamy Onion &Tomato Sauce.

NIHARI NALLI GOSHT (M)
Slow Cooked Lamb Shank, Spiced Polenta, Baby Turnips & Nihari Sauce.

TANDOORI BEEF STEAK (M/MU)
Tandoori Ribeye Steak, Spiced Potato Pave, Asparagus, Red Wine Jus.

(Mains are served with Roasted Root Vegetables, Butter Naan, Dal Makhani & Pulao Rice) (m)

DESSERTS

(CHOOSE ANY ONE)

CHRISTMAS PUDDING
Spiced Christmas Pudding, Crème Anglaise, Cranberry Compote, Madagascar Vanilla Ice Cream (M,G, E, SO)

MINCED PIES & MASALA CHAI (M, G, E)

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NEW YEAR EVE MENU

STARTERS
(choose any one)

Achari Paneer Tikka (M, MU)
Pickle Marinated Cottage Cheese, Date Tamarind Chutney

Chilli Prawns (C/M/MU)
Crispy Prawns, Chilli & Yoghurt, Ginger, Curry Leaves.

Gun Powder Scallops (MO/M/MU)
Pan Seared Scallops, Cauliflower Puree, Cauliflower Textures, Caviar.

Zaffrani Murgh Tikka (M, MU)
Chicken Breast Marinated with Saffron Cream Cheese, Red Currant Chutney

Awadhi Seekh Kebab (M/MU)
Cardamom Flavoured Lamb Mince Kebab, Cheddar Cheese, Coriander Chutney.

MAINS

Gucchi Aur Paneer (M) (V)
Spiced Morels, Tandoori Cottage Cheese, Kadai Asparagus, Korma Sauce.

Travancore Lobster & Prawn Curry (C/M/MU)
Grilled Halve Lobster & Jumbo Prawns, Charred Asparagus, Coconut & Cambodge Curry.

Chicken Tikka Masala (M/Mu)
Tandoori Chicken Supreme, Cumin Potatoes, Creamy Onion &Tomato Sauce.

Rajasthani Laal Maans (M)
Slow Cooked Lamb Shank, Grilled Stem Broccoli & Chilli & Yoghurt Sauce.

Beef Mushroom Steak (M/MU)
Grilled Beef Sirloin Steak, Asparagus, Spiced Potato Pave, Mushroom Jus.

All mains are served with Gobhi Adraki, Butter Naan, Dal Makhani & Pulao Rice(M)

DESSERTS

Dessert Platter (M/N/SO/G)
Purple Carrot Pudding, Chocolate Mousse, Naankhatai, Orange Gel, Pistachio Praline.

NEW YEAR'S EVE MENU
£85 PER PERSON

SHARE THE GIFT OF TASTE WITH OUR *Gift Vouchers*

VAASU
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SINDHU
by Atul Kochhar

Riwaz
BY ATUL KOCHHAR