



BENARES

GROUP & PRIVATE DINING
CHRISTMAS 2017



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INTIMATE, BESPOKE & PRIVATE

Located in the heart of Mayfair, Benares Restaurant is a stylish restaurant and cocktail bar from the acclaimed Chef Atul Kochhar.

Named after India's holy city, Benares marries tradition with daring modernity. Michelin-starred Chef Atul Kochhar has transported the beauty and vibrancy of this city into his restaurant, with hand-crafted furniture, water features, and an elegant, exotic interior.

BENARES MENUS

Chef Atul has carefully crafted a selection of Indian-inspired menus for our private dining rooms. Our menus include the best of local and seasonal ingredients. Atul combines his heritage with his love of British ingredients to create a unique and innovative modern Indian menu.

NOTE: Kindly select your preferred menu and return a minimum of 14 days prior to your event. Most dietary requirements & spicing levels are catered for with adequate notice.

All chicken and lamb is Halal. Please select one menu for your whole party.

COCKTAILS

The cocktail menu itself is inspired by Chef Atul's innovative cooking. Guests can enjoy a variety of culinary drinks such as the Passion Fruit Chutney Martini, a combination of house made passion fruit chutney, vodka, and passion fruit juice, and our latest Green Spice Martini, a ginger and coriander vodka infused drink shaken over a coriander and cumin syrup and Elderflower Cordial.

WINE PAIRING

Our team of knowledgeable sommeliers have put together a list of Champagnes and fine wines that pair perfectly with our menus. [Please view our wines here.](#)





The Main Restaurant, Seats 100, 300 Standing

CHRISTMAS EVENTS AT BENARES

- * All menus will be served with complimentary poppadum's and petit fours
- * For party bookings of 10 guests or more, we will offer the organiser a complimentary 3 course set menu lunch with champagne cocktail on arrival to enjoy from January 2018.
- * Any group bookings made within two months following your initial event will receive a complimentary champagne cocktail reception in our lounge area.

BOOKING

Anshu Baluja 0207 629 8886

events@benaresrestaurant.co.uk

12A Berkeley Square,
London W1J 6BS



CHRISTMAS MENU

£65

A three course menu including plated *starter and dessert*,
main course is served family style, to share

GOSHT AUR PUDINA SAMOSA—Mint infused Lamb Samosa with Pear and Tamarind Chutney

KARARA ALOO CHAAT—Crispy Selection of Sweet and Tangy Potatoes



MACCHI AMRITSARI—Crisp Fried Marinated Seabass, Tomato Relish

LAHORI MURG MASALA—Tandoori Spiced Chicken Cooked with Onion and Tomato

KHUMBI SAAG—Fresh Spinach Purée with Mushrooms

CHAKUNDAR PORIYAL—Beetroot with Mustard, Curry Leaf and Coconut

DAL BENARESI—Benares Signature Black Lentil

KESAR PULAO—Saffron Infused Rice

All main courses are served with Indian Breads & Raita



**CARDAMOM STICKY TOFFEE PUDDING,
VANILLA GINGER CUSTARD**



Please note as our menus are seasonal they are subject to change and availability. Prices are inclusive of VAT, a 15% service charge applies.



PREMIUM CHRISTMAS MENU

£90

A three course menu including plated *starter and dessert*,
main course is served family style, to share

TURKEY TIKKA KALI MIRCH—Black Pepper Infused Turkey Tikka

LOBSTER PAPDI—Poached Lobster and Chickpeas on Crispy Fried Bread

GOOLAR KEBAB— Vegetable and Indian Cottage Cheese Dumpling filled with Fig Chutney



MIDDLE COURSE (CHEF'S CHOICE)



LAAL MAAS—Slow Cooked Rajasthani Style Lamb

CHEMMEEN MAPPAS—Prawns in a Creamy Coconut Curry

KATHAL MASALA—Jackfruit with Onion Masala

DAL PALAK— Fragrant Yellow Lentils with Spinach

CHAKUNDAR PORIYAL—South Indian Beetroot with Mustard, Curry Leaf and Coconut

KASHMIRI PULAO — Pulao Rice with Seasonal Dry Fruits, Raisins and Saffron

All main courses are served with Indian Breads & Raita



DESSERT (CHEF'S CHOICE)

&

CHOCOLATE BOMBE WITH BERRIES

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The Wine Room, Seats 10



The Chef's Table, Seats 9

DELUXE CHRISTMAS MENU

£125

A three course menu including plated *starter and dessert*,
main course is served family style, to share

DRAPPIER CHAMPAGNE & CANAPÉ RECEPTION

Titir Boti Kebab, Lobster Papri Chaat, Jaituni Paneer Tikka,
Masala Foie Gras, Oyster Pakora



TANDOORI LAMB PLATTER—Seekh Kebab, Fennel infused Lamb Cutlets, Black Pepper Spiced Fillet
from Cornish Lamb



SORBET



BHUNA HIRAN— Slow Cooked British Venison Curry

CHEMMEEN MALABAR—King Prawn in Coconut and Cinnamon Sauce

WILD SEA BASS AMRITSARI—Punjabi Style Crisp Fried Sea Bass

NAVRATAN PANEER KOFTA—Paneer Dumpling with Vegetable and Nuts in Cardamom Korma

MURG BIRYANI—Chicken with Basmati Rice, 24 Carat Gold Leaf

DAL PALAK—Fragrant Yellow Lentils with Spinach

KURKURE ALOO— Crisp Fried Potatoes with Tangy Dry Spices

All main courses are served with Indian Breads & Raita



WHITE CHOCOLATE TEQUILA DELICE, RASBERRIES

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The Dover Room, Seats 36



The Berkeley Room, Seats 16

6 COURSE CHRISTMAS TASTING MENU

£105

Amuse Bouche



Shellfish

Pan Seared Scallop
Slow Roast Tomato, Pine Nut Podi

Indian Five Spice Pickled Prawn



Chicken

Tandoori Chicken Tikka Pie, Mixed Berry Chutney (to Share between 2)



Fish

Chargrilled Scottish Salmon, Coconut and Curry Leaf Sauce

Cornish Crab Croquette, Spiced Vermicelli



Iced Sherbet



Lamb

Roasted Rump of English Lamb

Tandoori Cutlet, Rogan Jus, Dal Makhani



Dessert

Rose Bhapa Doi, Spiced Chocolate Lava Cake

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TASTING MENU PAIRED WINES

Wine Measures: Wine 125ml, Dessert Wine 100ml

Prestigious Wines

*2015 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany*

□ □ □

*2014 Meursault Vallet Frères,
Côte de Burgundy, France*

□ □ □

*2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*

□ □ □

2013 Gevrey-Chambertin Les Marchais,

Captivating Wines

*2016 Viognier, Ktima Gerovassiliou
Epanomi, Greece*

□ □ □

*2014 Soave La Rocca, Pieropan,
Veneto, Italy*

□ □ □

*2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*

□ □ □

2013 Pinot Noir Muddy Water, Waipara



The Lounge, Seats 30, 60 standing



INTIMATE, BESPOKE & PRIVATE



Party menus are available to groups of 9 and above.

Pairing wines are available with all menus.

A Service Charge of 15% will be added to your bill.

There is an accessible entrance available to all private dining rooms.

All dietary requirements and allergies should be mentioned to staff.

All menu prices are subject to change during the month of December.

Bespoke flower arrangements are available upon request.

BENARES CAPACITY

The Wine Room—Seats up to 10 people

The Chef's Table—Seats up to 9 people

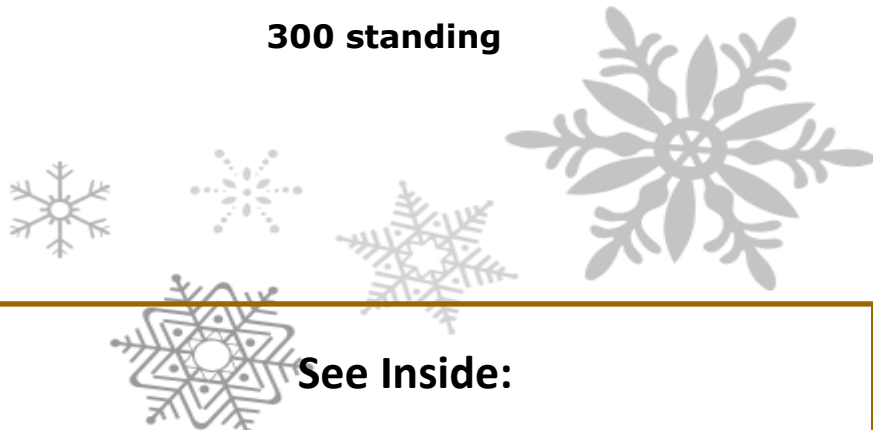
The Berkeley Room—Seats up to 16 people

The Dover Room—Seats up to 36 people

Main Restaurant— Seats up to 100 people, 120 standing

The lounge and Bar— Seats up to 30 people, 60 standing

**Benares is available for Exclusive Hire—150 guests seated,
300 standing**



See Inside:

[View The Benares Google 360 Tour](#)