



BENARES

FESTIVE MENUS

2016

*Have a Merry Little
Christmas*



Festive Events at Benares

From special festive cocktails paired with luxury canapés in the lounge area, a luxury dining experience in one of our beautifully appointed private dining rooms to a glittering New Year's Eve party in the main restaurant;

Benares is where the true spirit of East meets West is celebrated.

For Exclusive Parties we can accommodate up to 150 people seated in the main restaurant, and can provide standing canapé receptions for up to 300 people, as well as smaller groups in our Private Dining rooms.

Menus start from £65 per person.

[Click here for a Virtual Tour](#)

For all Christmas party bookings, inquiries or questions, please contact 0207 629 8886 or events@benaresrestaurant.co.uk



BENARES PARTY MENUS

*FOR 9 PEOPLE OR MORE

Each menu is priced per person - all items included

CHRISTMAS MENU

AMUSE BOUCHE

GOSHT AUR PUDINA SAMOSA

Mint infused Lamb Samosa with Pear and Tamarind Chutney

KARARA ALOO CHAAT

Selection of Crispy Potatoes

MACCHI AMRITSARI

Crisp Fried Marinated Seabass, Tomato Relish

LAHORI MURG MASALA

Spiced Chicken Cooked with Onion and Tomato

KHUMBI SAAG

Fresh Spinach Purée with Mushrooms

LAAL PATTI GOBHI

Red Cabbage with Mustard Seeds and Curry Leaves

DAL BENARES

Benares Black lentil Specialty

KESAR PULAO

Saffron Rice

BREAD & RAITA

CARROT CAKE & HALWA



PREMIUM MENU

AMUSE BOUCHE

TITAR KALI MIRCH

Black Pepper Infused Goose Tikka

LOBSTER PAPDI

Poached Lobster and peas on Crispy Fried Bread

GOOLAR KEBAB

Vegetable and Cottage Cheese Dumpling filled with Fig Chutney

MIDDLE COURSE (CHEF'S CHOICE)

LAAL MAAS

Slow Cooked Rajasthani Style Lamb with Peppers

CHEMMEEN MAPPAS

Prawns in Creamy Coconut Curry

KATHAL MASALA

Jackfruit with Onion Masala

DAL PALAK

Yellow Lentils with Spinach

LAAL PATTI GOBHI

Red Cabbage with Mustard Seeds and Curry leaves

KASHMIRI PULAO

Pulao Rice with Dry Fruits, Raisins and Saffron

BREAD & RAITA

PRE-DESSERT (CHEF'S CHOICE)

DATE STICKY TOFFEE PUDDING, BAYLEAF ICECREAM







DELUXE MENU

A GLASS OF CHAMPAGNE AND CANAPES

Titar Boti Kebab, Lobster papri Chaat, Jaituni Paneer
Tikka, Masala Foie Gras, Oyster Pakora

TANDOORI GOSHT TRIO

Seekh kebab, Fennel Infused Cutlets, Black Pepper
Spiced Filled from Cornish Lamb

SORBET

BHUNA HIRAN

Selection of Crispy Potatoes

CHEMMEEN MALABAR

King Prawns with Cinnamon and Coconut

WILD SEABASS AMRITSARI

Punjabi Style Crisp Fried Seabass

NAVRATAN PANEER KOFTA

Cottage Cheese Dumpling with Vegetable and Nuts
in Cardamom Korma

MURG BIRYANI

Organic Chicken with Basmati Rice, 24 Carat Gold Leaf

DAL PALAK

Yellow Lentils with Spinach

ALOO BHAJI

Crisp Fried Potatoes with Tangy Dry Spices

BREAD AND RAITA

CHOCOLATE BOMBE WITH BERRIES



£125

WINE PAIRING SUGGESTIONS



WHITE WINES

- Gewürztraminer Atul's Signature, Jean Claude Gueth, 2009, £54.00
- Riesling Kabinett, Joh Jos Prüm, 2012, £54.00
- Finca Allende, Rioja, Spain, 2010, £62.00
- Riesling, Watervale, Grosset Off-Dry, Clare Valley, South Australia , 2011, £69.00
- Chenin Blanc FMC, Ken Forrester, Stellenbosch, 2012, £74.00
- Soave Classico La Rocca, Pieropan, Veneto, 2013, £76.00
- Chardonnay, Catena Alta, Catena Zapata, Mendoza, Argentina, 2012, £72.00
- Riesling Setzberg, Smaragd, Johann DonaBaum, Wachau, 2011, £86.00
- Roussanne, Qupé, Bien Nacido, Santa Maria Valley, 2010, £99.00
- Condrieu Les Grandes Chaillées, Stéphane Montez, 2012, £99.00

RED WINES

- Barbera D'Asti Superiore Le Orme, Michele Chiarlo, 2011, £46.00
- Cabernet Blend, Clos de los Siete by Michel Rolland, Mendoza, 2010, £64.00
- Chassagne-Montrachet Rouge, Burgundy,France ,2012, £82.00
- Pinot Noir Saintsbury, Carneros, Napa Valley,USA ,2011, £94.00
- Capezzana, Ghiaie della Furba,Conti Contini Bonacossi, IGT,Italy, 2007, £99.00
- Zinfandel Blend, Ridge Geyserville, Sonoma, USA, 2012, £109.00
- Barbaresco, Bruno Rocca,Italy, 2010, £129.00
- Nuits- St- Georges 1er Cru Les Pruliers, Henri Gouges, 2008, £145.00
- Château Haut-Sarpe, Grand Cru Classé, 2005, £180.00

CHIVAS TROLLY EXPERIENCE



The Trolley idea also taps into the Benares philosophy of taking the finedining concept and transferring it into the arena of drinks, sourcing the best products like Chivas 18 and delivering them in style.

We would like to challenge you to look beyond the traditional boundaries of drinking whisky, to take an established product and reinvigorate it for a new generation.

£18.00 Each

Perfect Way

The aroma is the most powerful sense tied to memory and 'nosing and tasting' is one of the best ways to awaken the most cherished memories. Enlighten your senses and enjoy Chivas 18 served with our luxurious charcoal smoked soda water created in house.

Royal Glen Dee

Sazerac is one of the oldest documented cocktails which are why it is a must on this list. The rich flavours of Chivas 18 are the essence of this revered cocktail. To create this we slowly stir with a perfume of absinthe, old fashion syrup and add aromatic bitters-redefining the classic.

Empress of India

A recipe that dates back to Colonial times and an excellent cocktail to start the day before you experience it. Shrubs are the perfect timeless addition for a hot weather drink. The halcyon days of a long evening are revisited in this refreshing cup of Chivas 18, all spices, berries and pear shrubs, finished with our homemade elderflower and lemon soda water.

Terms and Conditions

1. Credit card details are required for all party bookings and New Year's Eve bookings - We require a 48 hour cancellation notice, failure will result in £50 fee per person
2. Any changes to your booking or cancellations must be made in writing
3. You will be allocated a table for 2hr on New Year's Eve
4. Menu Selection will be required for all parties over 9
5. All monies paid are non-refundable and non-transferable
6. Prices include VAT at the current rate
7. All menus may be subject to change without prior notice
8. A discretionary 12.5% service charge will be added to your bill on all menus, 15% for bookings of 9 people or more
9. Some foods may contain nuts or traces of nuts. All food allergen data sheets are available on request
10. Please advise the team of any dietary requirements ahead of your visit
11. Please note that during December, a minimum spend will be required from all parties of 9 or more
12. Each party must order the same menu. Wine Pairings on request



BENARES

BENARES RESTAURANT & BAR

12A Berkeley Square

London W1J 6BS

www.benaresrestaurant.com

(+44) (0) 207 629 8886

events@benaresrestaurant.co.uk

