



THE FESTIVE STAR OF MATHURA

3 courses for £39.50 per person

STARTERS

Yellow Mustard Sea Bass (d)
with apple & raisin chutney

or

Potato Green Pea Samosa, Tamarind, Yellow Peas Stew (vg)

MAINS

Chicken Tikka Masala (d)
Tandoor-grilled marinated corn-fed chicken breast, creamy tomato sauce

or

Paneer Tikka Masala (v) (d)
Tandoor-grilled marinated paneer tikka, creamy tomato sauce

Served with Yellow Dal (vg), Steamed Rice (vg)

DESSERT

Gulab Jamun Cheesecake (v) (d) (g)

NIBBLES & SIDES

Assorted Bread Basket (v) (d) (g) 10

Black Dal (v) (d) 8
36 hour slow-cooked black lentil and kidney beans

Yellow Dal (vg) 8
Cumin and garlic tempered five lentils

Carrot, Green Bean, Edamame Thoran (vg) 8
Kerala spiced tempered greens, curry leaf and coconut

Vegetable Pakora (vg) 8

Saffron Rice (v) 6

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.

THE SHINING LIGHT OF MATHURA

3 courses for £48.00 per person

STARTERS

Turkey Masala Pie (d) (g)
with winter berries compote

or

Butternut Squash Masala Pie (v) (d) (g)
with winter berries compote

MAINS

Tandoori-roast Chicken Breast (d)
with creamy tomato sauce, quail egg pickles

or

Roasted stuffed Cauliflower (v) (d)
with creamy tomato sauce, purple cauliflower pickles

Served with Yellow Dal (vg), Steamed Rice (vg)

DESSERT

Gulab Jamun Cheesecake (v) (d) (g)

NIBBLES & SIDES

Assorted Bread Basket (v) (d) (g) 10

Black Dal (v) (d) 8

36 hour slow-cooked black lentil and kidney beans

Yellow Dal (vg) 8

Cumin and garlic tempered five lentils

Carrot, Green Bean, Edamame Thoran (vg) 8
Kerala spiced tempered greens, curry leaf and coconut

Vegetable Pakora (vg) 8

Saffron Rice (v) 6

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.





MAGICAL MATHURA

3 courses for £75.00 per person

CANAPÉS SELECTION

Beetroot Croquette, Cranberry Chutney (v) (d)
Crispy Sev Puri, Sweet Yoghurt, Tamarind (v) (d)

STARTERS (Choose one)

King Prawns, Shrimp Cake, Garlic (d) (g)
Kashmiri Lamb Chop, Mint Sauce, Pomegranate
Butternut Squash Masala Pie, Winter Berries Compote (v) (d) (g)

MAINS (Choose one)

Barbec Duck Breast, Quail Egg Pickles, Chettinad Sauce (d)
Spiced Lamb Rump, Winter Root Vegetables, Rogan Josh Sauce
Roasted Stuffed Cauliflower, Creamy Malai Sauce,
Purple Cauliflower Pickles (v) (d)
Served with Yellow Dal (vg), Steamed Rice (vg)

DESSERT (Choose one)

Sticky Toffee Pudding, Spiced Toffee Sauce (v) (d) (g)
Gulab Jamun Cheesecake, Winter Berry Coulis (v) (d) (g)

NIBBLES & SIDES

Assorted Bread Basket (v) (d) (g) 10
Black Dal (v) (d) 8 or Yellow Dal (vg) 8
36 hour slow-cooked black lentil and kidney beans
– or – Cumin and garlic tempered five lentils
Carrot, Green Bean, Edamame Thoran (vg) 8
Kerala spiced tempered greens, curry leaf and coconut
Vegetable Pakora (vg) 8
Saffron Rice (v) 6

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.

MATHURA'S FESTIVE FLAVOURS

Tasting Menu – 4 courses for £58.00 per person

Vegetarian and Vegan Menu also available!

AMUSE BOUCHE

Chef's Choice Selection

1ST COURSE

Beetroot Croquette (v) (d)

Masala beetroot, winter berry chutney

2ND COURSE

Saffron Chicken (d)

Saffron marinated chicken tikka, brussel sprout, quinoa bhel

3RD COURSE

King Prawn (d) (n)

Grilled garlic prawns, crispy prawn cake, garlic mayo, sesame sauce

4TH COURSE

West Country Lamb

Kashmiri styled spiced lamb leg Rogan Josh

Served with Yellow Dal (vg), Steamed Rice (vg)

DESSERT

Sticky Toffee Pudding (v) (d) (g)

NIBBLES & SIDES

Assorted Bread Basket (v) (d) (g) 10

Black Dal (v) (d) 8 or **Yellow Dal** (vg) 8

36 hour slow-cooked black lentil and kidney beans

– or – Cumin and garlic tempered five lentils

Carrot, Green Bean, Edamame Thoran (vg) 8

Kerala spiced tempered greens, curry leaf and coconut

Vegetable Pakora (vg) 8

Saffron Rice (v) 6

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.







TRADITIONAL CHRISTMAS DAY

£90.00 per person
Sunday 25th December

Vegetarian and Vegan Menu also available!

CANAPÉ

Mushroom & Truffled Soup (v) (d)

STARTER

Duck Liver Pate, Toast & Pickles (d) (g)

MAINS

Roast Turkey, Yorkshire Pudding, Brussel Sprout
with Sage & Chestnut, Honey Roast Carrot, Red Cabbage,
Roast Potato, Gravy, Red Currant Jelly (v) (d)

DESSERT

Christmas Pudding (v) (d) (g)



(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol




Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.



Mathura

Mathura

The Old Westminster Fire Station, 4 Greycoat Place, London SW1P 1SB
t. +44 (0) 204 549 1906 | e. info@mathurarestaurant.com

   @mathurawestminster #mathurawestminster

www.mathurarestaurant.com