



# BENARES

GROUP & PRIVATE DINING  
CHRISTMAS 2017



# BENARES

*PRIVATE DINING*  
*CHRISTMAS 2017*



## 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.

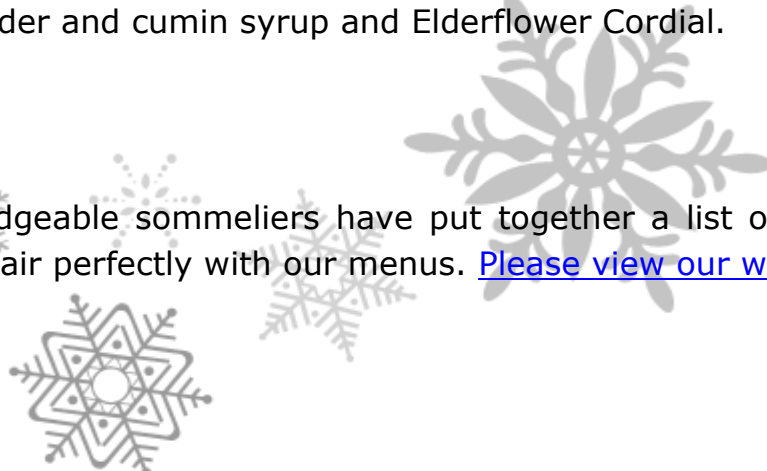
**NOTE:** Kindly select your preferred menu and return a minimum of 14 days prior to your event. Most dietary requirements & spicing levels are catered for with adequate notice. All chicken and lamb is Halal. Please select one menu for your whole party.

### 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](mailto: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 lack 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)

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**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

Titar 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*

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

□ □ □

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

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*2013 Gevrey-Chambertin Les Marchais,*

## **Captivating Wines**

*2016 Viognier, Ktima Gerovassiliou  
Epanomi, Greece*

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

□ □ □

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

□ □ □

*2013 Pinot Noir Muddy Water, Waipara*



## 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](#)