



the painted heron



CHRISTMAS MENU

THE PAINTED HERON - CHELSEA

Telephone The Painted Heron
to reserve your Christmas booking
Call 020 7351 5232

or book online at www.thepaintedheron.com



BRONZE

£35 per head without wine

£45 with wine!

MINIMUM 2 PEOPLE OR FOR THE WHOLE TABLE

On arrival a selection of poppadums, chutneys and light bites

STARTERS

Turkey tikka, lamb chop, paneer tikka

Choose either

A 175ml glass of by the glass white or red from The Painted Heron wine list .. served with following main course selection

MAIN COURSES to share

Red mullet in Kerelan boatman's curry

Chicken tikka, almonds & tomato curry, clotted cream

With

Pureed spinach, mint chutney, baby potatoes

Raita, naan, rice

DESSERT

Mini Christmas puddings, brandy sauce, Indian sweets

Enjoy a 100ml glass of Sauvignon Blanc "Late Harvest",
Concha Y Toro, Chile, 2008



SILVER

£55 per head without wine

£65 with wine!

*ON ARRIVAL ... Enjoy a 125ml glass of Prosecco accompanied
with a selection of canapés ...*

CANAPES

Poppadum rolls with paneer, peas

Onion & spinach fritters

Mushy pea half moon dumplings

Chicken and olive sticks

Silky soft lamb meat balls

Choose either (175ml glass)

WHITE: Riesling, Cono Sur, "Single Vineyard" Bio Bio,
Chile, 2012 or **RED:** "La Grola", Allegrini, Italy, 2007
served with the following main course selection ..

MAIN COURSES to share

Grilled seabass, green chilli & baby tomato

Turkey tikka, almond & tomato curry, clotted cream

Diced mutton leg, wheat kernels

in Pakistani 'haleem' curry

With

Leaf spinach, shitake mushroom

New potatoes, broad beans

Creamy black lentils

Raita, naan, rice

DESSERT

Mango kulfi ice cream, mini Christmas pudding, mini
mince pies

Enjoy with a 100ml glass of Marsala Superiore Riserva,
Curatolo Arini, Sicily, Italy, NV



GOLD

£85 per head without wine

£95 with wine!

MINIMUM 4 PEOPLE

ON ARRIVAL ... Enjoy a 125ml glass of Champagne plus a Havana cigar to enjoy at the end of the meal in our Cigar Terrace!

Accompanied with a selection of canapés ...

Paneer samosa
Spinach, fenugreek cakes, ricotta
Chilli baby squid
Golden fried prawns, chilli jam
Roasted goose, mango roll
Crab 'tikki'
Chicken and olive sticks
Turkey kebab brochettes
Silky soft lamb meat balls

Guests can choose 2 (250ml) glasses of either:

WHITE: Meursault "Le Limozin", Jean-Claude Boisset,
France, 2011 or

RED: Cabernet Sauvignon, Don Melchor, Chile, 2008
served with the following main course selection

MAIN COURSES to share

Black tiger prawns, Scottish king scallops in hot
& sour goan curry
Seabass fillets, green chilli, cherry tomatoes
Partridge supreme, mild korma sauce, wild mushrooms
Lamb neck, roganjosh, apricots

With

Parsnips, sugar snaps, green beans
Pumpkin mash, broad beans
New potatoes, pureed spinach
Yellow lentils
Raita, naan, salad, rice

DESSERTS

Milk jam cheese cake
Assorted Indian sweets
Mini mince pies & chritmas puddings, brandy sauce
Fresh fruit salad

Enjoy with a 100ml glass of Sauternes,
Chartreuse de Coutet, Bordeaux, France, 2007

Tea / Coffee