

CELEBRATE GOURMET DIWALI NIGHT

AT EVEREST INN ASHFORD

With a glass of Champagne Chandon and selection of
canapés on the arrival

Followed by seven courses mouth-watering dishes

Creamy mushroom soup with whisky glazed apple & homemade bread

(Malpuwa) sweet Nepalese bread (V)



Tandoori broccoli and paneer with pickled bottle gourd and yoghurt sauce (V)

(Pairing with youthful and exquisite Mayfly Sauvignon Blanc NZ 2017)



*Herb crusted cod Loin with Nepalese style mash potatoes, fennel fused
asparagus and creamy tomato sauce*

**(Pairing with Felicette Grenache Blanc, A wonderfully fresh palate of mango
and hint of spice crispy lime zest finish. IGP Pays d'Oc 2017)**

Pear sorbet



Chicken Roulade with mong dal khichadi and pickled red onion salsa

(Pairing with Espinos Y Cardos (Santa Macarena) Pinot Noir 2017)



Tandoori Lamb cutlet with onion puree, cumin flavoured artichoke & wild basmati rice

(Pairing with Dos Almas Cabernet Sauvignon Reserva Maipo Valley Chile 2015)

Diwali special sweets (platter)

(Serving with Rubis Chocolate Wine)

Spiced masala tea

If you have any kind of food allergy or any dietary requirements, can you please let us know in advance

happy diwali