

# J I K O N I

\* No Borders Kitchen \*





## **CANAPÉS - £4 EACH**

### **SAVOURY**

Deville Nuts  
Beetroot & Kefir Borani, Chicory  
Burnt Aubergine, Lavosh, Zhoug  
Avocado, Sambal & Yuzu Tarts  
Courgette and Sesame Lentil Cake, Whipped Feta, Pickled Beets  
Lime Pickle, Potato & Montgomery Cheddar Puffs  
Fenugreek Panisse, Bengali Tomato Chutney  
Pan Con Tamatar, Curry Leaf Furukake  
Gin Cured Salmon Blinis, Tahini, Soft Herbs  
Steamed Dhokla, Coconut Chutney  
Pondicherry Prawn Puffs  
Ajwain Seed Mathis, Bramley Apple Achaar  
Wild Mushrooms on Toast, Curry Hollandaise, Truffle  
Spiced Lamb, Currant and Pinenut Sausage Rolls  
Smashed Potatoes with Keralan Crab and Roe  
Coriander Potato Cakes with Date and Tamarind Chutney, Sev  
Pomelo, Prawn and Peanut, Nam Jim, Shiso Leaf

### **SWEET**

Paan Madeleines  
Cashew & Paan Fudge  
Rose, Orange & Cardamom Doughnuts  
Strawberry, Yuzu & Pandan Pavlova  
Passionfruit and Chocolate Ganache Tarts  
White Chocolate and Saffron Pedhas  
Rose and Raspberry Jam Thumbprint Cookies

***SUBJECT TO SEASONAL CHANGE***

**BOWL FOOD - £14 EACH**

Sorched Sweet Potato  
*Date & Tarmind Chutney, Sev*

Silken Tofu  
*Chankiang Dressing, Microcress Salad & Foxnuts*

Lemon Vermicelli Upma  
*Cashews, Coconut & Coriander Chutney*

Kefir Khitchadi  
*Brown Rice & Lentils*

Charred Marinated Watermelon  
*Brown rice poke bowl, pickled carrots*

***SUBJECT TO SEASONAL CHANGE***

**BREAKFAST BITES - £38 PERSON**

**SAVOURY**

(Sharing Style)

Goan Sausage Roll, Pineapple Ketchup

Avocado, Yuzu, Sambal, Sourdough, 8 Minute Egg (v)

Bacon, Mushroom & Gruyere, Bread and Butter Pudding

Buckwheat Dosa, Pumpkin Thoran, Coconut & Garlic Chutney (ve)

**SWEET**

(Sharing Style)

Seasonal Kheer (v)

Paan Madeleines (v)

***SUBJECT TO SEASONAL CHANGE***



## DINNER PARTY MENU TWO - £85 PER PERSON

### FIRST COURSE

(Sharing Style)

Charred Purple Sprouting Broccoli (v)

*Almonds, Lemon Salsa*

Prawn Toast Scotch Egg, Banana Ketchup, Pickled Cucumbers

Franca's Chickpea Chips (ve)

*Bengali Tomato Chutney*

Cauliflower Popcorn, Chilli Dipping Sauce (ve)

Crisp Kale Chaat (v)

Yoghurt, Date & Tamarind Chutney, Sev

### MAIN

(Choice of one per person)

Paneer Gnudi, Winter Greens Saag (v)

Preserved Lemon, Pinenuts

or

Pressed Shoulder of Cornish Lamb, Burnt Aubergine, Charred Frigatelli Peppers

or

Crispy Aubergine, Sichuan Caramel (ve)

*Sticky Garlic Rice*

### SIDE FOR THE TABLE

Green Bean & Cashew Nut Thoran (ve)

### PUDDING

(Choice of one)

Banana Cake (v)

*Peanut Brittle, Miso Butterscotch, Ovaltine Kulfi*

or

Pear & Saffron Cake, Pistachios (ve)

*Vegan Custard*

***SUBJECT TO SEASONAL CHANGE***

**DINNER PARTY MENU ONE - £65 PER PERSON**

**FIRST COURSE**

(Sharing Style)

Franca's Chickpea Chips (ve)

*Bengali Tomato Chutney*

Crisp Smashed La Ratte Potatoes, Kimchi, Creme Fraiche (v)

Crisp Kale Chaat (v)

*Yoghurt, Date & Tamarind Chutney, Sev*

**MAIN**

(Choice of one per person)

Butternut Squash Pakora Moilee

*Coconut Chutney, Lemon Rice*

or

Kuku Paka, Sukuma Wiki, Saffron Rice

**SIDE FOR THE TABLE**

Okra Fries, Curry Leaf Mayonnaise (v)

**PUDDING**

(Choice of one)

Banana Cake (v)

Peanut Brittle, Miso Butterscotch, Ovaltine Kulfi

or

Paan Madeleines

***SUBJECT TO SEASONAL CHANGE***

# VEGETARIAN & VEGAN DINNER PARTY MENU - £65 PER PERSON

## FIRST COURSE

(Sharing Style)

Franca's Chickpea Chips, Bengali Tomato Chutney (ve)

Soy Keema Bun, Pickled Onions, Lime Pickle Butter (v)

Cauliflower Popcorn, Chinking Vinegar Dipping Sauce (ve)

Crispy Kale Chaat, Yoghurt, Date & Tamarind Chutney, Sev (v)

Charred Purple Sprouting Broccoli, Almonds & Lemon Salse (ve)

## MAIN

(Choice of one per person)

Butternut Squash Moilee, Lemon Rice, Coconut Chutney (ve)

or

Paneer Gnudi, Saag, Preserved Lemon, Pinenuts (v)

or

Crispy Aubergine, Sichuan Caramel, Sticky Garlic Rice (ve)

## SIDE FOR THE TABLE

Okra Fries, Curry Leaf Mayonnaise (v)

or

Green Bean & Cashew Nut Thoran (ve)

## PUDDING

(Choice of one)

Banana Cake, Peanut Brittle, Miso Butterscotch, Ovaltine Kulfi (v)

or

Pear & Saffron Cake, Pistachios, Vanila Custard (ve)

***SUBJECT TO SEASONAL CHANGE***



**CHAMPAGNE BREAKFAST-£62 PER PERSON  
SINGLE TEA ESTATE BREAKFAST - £48 PERSON**

**SHARING STYLE**

**NIBBLES**

(Choice of one)

Prawn Toast Scotch Egg, Banana Ketchup, Pickled Cucumber

or

Soy Keema Bun, Pickled Onions, Lime Pickle Butter (v)

**MAIN**

(choice of one)

Spicy Creamed Corn, Cornbread, Fried Egg, Jalapeno Relish (v)

or

Buckwheat Dosa, Pumpkin Thoran, Coconut & Garlic Chutney (v)

or

Bacon, Mushroom & Gruyere, Bread & Butter Pudding, Hot Maple Syrup

or

Spicy Fishcake, Curry Hollandaise, Poached Egg, Pea & Mint Stuffing

**SWEET**

(choice of one)

Banna Cake (v)

or

Saffron Malpas, Pistachio Ice Cream (v)

***SUBJECT TO SEASONAL CHANGE***

## JIKONI COCKTAILS

Pomegranate & Rose Negroni £16.50

*Pomegranate - Rose - Bitters - Gin - Vermouth*

Chafu Martini £18.50

*Pea Vodka - Gin - Seasonal Pickle Brine*

Curry Dawa £16.50

*Lime - Curry Leaf infused Honey - Vodka - White Kampot Pepper*

Hibiscus & Ginger Punch £16.50

*Hibiscus - Ginger - Rum - Cloves*

Seasonal Champagne Royale £23

*Seasonal Liqueur - Huguenot Tassin Champagne*

Baker's Sazerac £18

*Rye Whisky - Calvados - Banane - Empirical Plum - Spices*

Jikoni Paani (non-alc) £6.50

*Lime - Black Salt - Ajwain - Sparkling Water*

Sour Cherry Soda (non-alc) £8.50

*Sour Cherry Cheong - Shiso - Sparkling Water*

***SUBJECT TO SEASONAL CHANGE***