



# J I K O N I

## PARTY MENU 2

Pol Roger Brut Réserve Champagne

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Clove Smoked Venison Samosa, Beetroot Chutney

Prawn Toast Scotch Egg

*Banana Ketchup, Pickled Cucumber*

Sweet Potato Bhel (v)

*Apple, Pomegranate*

Charred Brussels Sprout, Crispy Shallots

*Hot & Sour Dressing, Bonito*

Cauliflower Popcorn, Chilli & Chinkiang Vinegar Dipping Sauce

Chicken Skewers

*Peanut Sauce, Papaya Achara*

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Tiger Prawn Khichdee

*Lemon rice, Moilee, Coconut Chutney*

Or

Scrag End Pie

*Lamb Neck, Black Cardamom & Turmeric Infused Mash*

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Banana Cake (v)

Or

Seasonal Meringue Roulade (v)

*Miso Butterscotch, Peanut Brittle, Ovaltine Kulfi*

*£58 ~ £70 With a Glass of Pol Roger Champagne*

*Full vegetarian menu available. Please let us know about any dietary requirements or allergies in advance.*

*Starters and small plates are served feast-style to share on the table. Main courses & desserts chosen per person.*

*A discretionary 12.5% service charge will be added to your bill. All prices include VAT.*

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