



Group Menus and Wine List

Available for parties of 9 guests and above

All dishes presented on each menu will be served to all guests
No individual choice required
Starters' selection & Desserts will be pre plated individually
Mains will be served "Family style" *

A choice of menu must be confirmed by the latest 2 weeks prior to booking date.
We are happy to accommodate for any dietary requirements & different spice levels
Our Chicken & Lamb is Halal

Pairing Wines' options available

All prices are inclusive of VAT
No Room Hire or Deposits however, during December ONLY
Minimum Spends will be required
Debit or Credit card details are required to secure the booking
For groups, a Service Charge of 15% will be added to your bill

*All dishes from the Tasting menu are served pre plated. Please allow ample time to enjoy this luxurious 7 course menu; service time varies accordingly to the size of the group.

Menus are subject to change.

Benares Restaurant and Bar, Berkeley Square, London, W1J 6BS
Tel: 0207 629 8886 www.benaresrestaurant.co.uk



CHRISTMAS MENU

£65

AMUSE BOUCHE



GOSHT AUR PUDINA SAMOSA

Mint infused Lamb Samosa with Pear and Tamarind Chutney

KARARA ALOO CHAAT

Crispy Selection of Potatoes



MACCHI AMRITSARI

Crisp Fried Marinated Seabass, Tomato Relish and Lemon

LAHORI MURG MASALA

Spiced Chicken Cooked with Onion and Tomato

SAAG MAKAI

Fresh Spinach Pureé with Corn

LAAL GOBHI

Red Cabbage with Mustard Seeds and Curry Leaves

DAL BENARESI

Black Lentil Speciality

KESAR PULAO

Saffron Rice

BREAD & RAITA



CARROT CAKE & HALWA

*Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements*

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PREMIUM CHRISTMAS MENU

£90

AMUSE BOUCHE



TITAR KALI MIRCH

Black Pepper Infused Goose Tikka

LOBSTER PAPDI

Devonshire Lobster and Peas on Crispy Fried Bread

GOOLAR KEBAB

Vegetable and Cottage Cheese Dumpling filled with Fig Chutney



MIDDLE COURSE CHEF'S CHOICE



LAAL MAAS

Slow Cooked Rajasthani Style Lamb with Peppers

CHEMMEEN MAPPAS

Prawn in Creamy Coconut Curry

KATHAL MASALA

Jackfruit with Onion Masala

DAL PALAK

Yellow Lentil with Spinach

LAAL GOBHI

Red Cabbage with Mustard Seeds and Curry Leaves

KISHMISH PULAO

Raisin Rice

BREAD AND RAITA



PRE DESSERT CHEF'S CHOICE



DATE STICKY TOFFEE PUDDING, BAYLEAF ICE-CREAM

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DELUXE CHRISTMAS MENU

£125

**A GLASS OF CHAMPAGNE
&
LUXURIOUS CANAPÈS**

Titar Boti Kebab, Lobster Papri Chaat, Jaituni Paneer Tikka, Masala Foie Gras, Oyster Pakora



TANDOORI GOSHT TRIO

Seekh Kebab, Fennel Infused Cutlets, Black Pepper Spiced Fillet from Cornish Lamb



BHUNA HIRAN

British Venison Curry

CHEMMEEN MALABAR

King Prawn with Cinnamon and Coconut

WILD SEA BASS AMRITSARI

Punjabi Style Crisp Fried Sea Bass

NAVRATAN PANEER KOFTA

Cottage Cheese Dumpling with Vegetable and Nuts in Cardamom Korma

MURG BIRYANI

Organic Chicken with Basmati Rice, 24 Carat Gold Leaf

DAL PALAK

Yellow Lentil with Spinach

ALOO BHAJI

Crisp Fried Potatoes with Tangy Dry Spices

BREAD & RAITA



CHOCOLATE BOMBE WITH BERRIES

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TASTING MENU £85

Amuse Bouche

Seasonal Vegetable Shami, Mulligatwany Soup



Lobster Moilee Salad

Scottish Lobster, Coconut and Curry Leaf Mayonnaise, Romaine Lettuce



Turbot Malvani Tikka

Malvani Spiced Tandoori Turbot, Kachumber Salad



Calcutta Batak

Barbary Duck Breast, Mustard Poha, Jhol Jus, Aubergine Fritter



Nimbu Pani Sorbet



Rogan Josh

Classic and Contemporary English Lamb Rump and Shoulder, Rogan Jus, Baqarkhani Naan



Mithai Wala

Gulab Jamun Brûlée, Chocolate Samosa and Atul's Signature Bhapa Doi



Wine Measures: Paired wine 125ml, Dessert wine 70ml.

This menu is offered for the entire table only. Vegetarian option is available. Last order 14h for Lunch & 21h30 for Dinner

Prestigious Wines

2012 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany



2012 L'Esprit de Chevalier, Pessac-Léognan,
Graves France



2012 Pinot Noir Muddy Water, Waipara,
New Zealand



2009 Gevrey-Chambertin Clos des Varoilles
1er Cru Domaine Varoilles, France



2008 Tokaji Magita Édes Cuvée, Bérés Tokaji

£83 per person

Captivating Wines

2013 Pinot Gris Réserve, Jean Claude Gueth,
Alsace, France



2014 Sauvignon Blanc Atul's Signature, Nyakas
Budai Hungary



2014 Frappato Azienda Agricola COS, Sicily, Italy



2013 Côtes du Roussillon Segna de Cor,
Domaine le Roc des Anges, France



2014 Chenin Blanc, Fairview La Beryl Blanc,
Paarl, South Africa

£55 per person

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White Wine

Viognier Clay Station, Lodi, California	2012	46.00
Gewürztraminer Atul's Signature, Jean Claude Gueth	2009	52.00
Riesling Kabinett, Joh Jos Prüm	2012	54.00
Riesling, Watervale, Grosset Off-Dry, Clare Valley, South Australia	2011	54.00
Finca Allende, Rioja, Spain	2010	58.00
Chenin Blanc FMC, Ken Forrester, Stellenbosch	2012	65.00
Soave Classico La Rocca, Pieropan, Veneto	2013	68.00
Chardonnay, Catena Alta, Catena Zapata, Mendoza, Argentina	2012	69.00
Riesling Setzberg, Smaragd, Johann Dona Baum, Wachau	2011	80.00
Roussanne, Qupé, Bien Nacido, Santa Maria Valley	2010	88.00
Condrieu Les Grandes Chaillées, Stéphane Montez	2012	99.00
Pinot Gris Grand Cru Muenchberg, A360P, Ostertag	2009	110.00
Meursault, Le Tesson, Jean- Philippe Fichet	2009	125.00
Ridge Montebello Chardonnay, Santa Cruz Mountains	2010	155.00

RED WINE

Barbera D'Asti Superiore Le Orme, Michele Chiarlo	2011	44.00
Domaine Le Roc des Anges, Côtes du Roussillon, France	2012	46.00
Cabernet Blend, Clos de los Siete by Michel Rolland, Mendoza	2010	60.00
Chassagne-Montrachet Rouge, Burgundy, France	2012	69.00
Pinot Noir, Muddy Water, Waipara, New Zealand	2012	75.00
Viña Ardanza Reserva Especial, La Rioja Alta, Spain	2005	72.00
Pinot Noir Sainsbury, Carneros, Napa Valley, USA	2011	82.00
Capezzana, Ghiaie della Furba, Conti Contini Bonacossi, IGT, Italy	2007	94.00
Zinfandel Blend, Ridge Geyserville, Sonoma, USA	2012	109.00
Barbaresco, Bruno Rocca, Italy	2010	125.00
Nuits- St- Georges 1er Cru Les Pruliers, Henri Gouges	2008	145.00
Château Haut-Sarpe, Grand Cru Classé	2003	148.00



THE CHIVAS TROLLEY EXPERIENCE

The Trolley idea also taps into the Benares philosophy of taking the fine-dining concept and transferring it into the arena of drinks, sourcing the best products like Chivas 18 and delivering them in style. We would like to challenge you to look beyond the traditional boundaries of drinking whisky, to take an established product and reinvigorate it for a new generation.

Each of our drinks will take you on your own sensory adventure.

We hope they will inspire you to find your own unique way to enjoy.

This experience is a great way to entertain your guests, whether to master the art of cocktail mixing or just for pure relaxation as after dinner drinks.

ALL £18.00

Perfect Way

The aroma is the most powerful sense tied to memory and 'nosing and tasting' is one of the best ways to awaken the most cherished memories. Enlighten your senses and enjoy Chivas 18 served with our luxurious charcoal smoked soda water created in house.

Royal Glen Dee

Sazerac is one of the oldest documented cocktails which are why it is a must on this list. The rich flavours of Chivas 18 are the essence of this revered cocktail. To create this we slowly stir with a perfume of absinthe, old fashion syrup and add aromatic bitters-redefining the classic.

Empress of India

A recipe that dates back to Colonial times and an excellent cocktail to start the day before you experience it. Shrubs are the perfect timeless addition for a hot weather drink. The halcyon days of a long evening are revisited in this refreshing cup of Chivas 18, all spices, berries and pear shrubs, finished with our homemade elderflower and lemon soda water.