



Wivenhoe House Hotel
presents a Visiting Chef:

Anurag Aggarwal



Friday 5th June | £80 per person

Yatra - Journey

5-course tasting menu inspired by
Anurag's MasterChef UK journey.



Chana Jor garam

Crispy masala chickpeas, with cherry tomato, cucumber, red onion and pomegranate on a rice cracker (papad).

Served with spiced yoghurt drink shot

King Prawns

Pan fried smoked paprika infused prawns served on a crispy tortilla, with feta spread, crushed peas and coconut spicy sauce, fried curry leaves

Vegetarian option: Roasted cauliflower

Lamb

48 hrs marinated slow cooked leg of lamb, served on mustard potato mash with mint yoghurt drizzle and roasted almonds

Vegetarian option: Spiced jackfruit

Chicken

Layers of saffron & cardamom-infused basmati rice and succulent charred chicken, served with cucumber ribbons, pomegranate yoghurt, crispy onions & fresh coriander

Vegetarian option: Paneer

Drunken Coffee

Irish cream-based custard as coffee shots with torched Italian meringue topping

Served with a ginger biscuit spoon and an assortment of handmade chocolates