



BENARES
RESTAURANT & BAR



Christmas
at **BENARES**

12a Berkeley Square House
Berkeley Square
London Mayfair
W1J 6BS

events@benaresrestaurant.co.uk
sales@benaresrestaurant.co.uk



18th November to 30th December 2024*

TASTING MENU

£139 per person

Paired Wines: £119 per person

Savour refined Indian flavours with the best of British ingredients.
Vegetarian option available.



STREET SNACK



BAKED MALABAR "HAND DIVED" SCOTTISH SCALLOP

2021 Riesling Kabinett, Erben Thanish Dr. H. Thanisch, Mosel, Germany



TAWA MASALA WILD HALIBUT, PORTSMOUTH CLAM MOILEE

2019 Gewürztraminer Jean Claude Gueth, Alsace, France



SPARKLING TEA



BRONZE TURKEY MOMO, TRUFFLE SHORBA

2015 Barbera d'Asti "Monte Colombo", Marchese di Gresy, Piedmont, Italy



LAMB CHOP PULAO

(Served with Good Old Indian Staples)

2014 Gevrey-Chambertin Clos de la Justice Vallet Frères, Burgundy, France



MALAI KULFI

2018 Vin de Constance, Constantia, South Africa



PETIT FOURS

Wine Measures: 100ml, Dessert Measures: 70ml

This menu is offered for the entire table, for a maximum of 16 guests.
We request you place your order by 1:00 pm for Lunch, and 9:00 pm for Dinner.

All our menus are seasonal and subject to change. Food Allergies and Intolerances:
Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

*This menu is not available on 25th December.

18th November to 30th December 2024

FESTIVE MENU

£92 per person

A three-course menu including plated starter and dessert
Main course is served family style, to share.



AMUSE BOUCHE



KERLYN CHICKEN PEPPER FRY

Spiced Chicken, Red Peppers Confit, Yoghurt Pachadi



MACCHI CURRY

Panch Phoran Spiced Bengali Seabass Curry

LAMB ROGAN JOSH

Kashmiri Style Lamb, Chilli and Fennel Gravy

PALAK MUTTER

Slow Cooked Punjabi Spinach and Green Peas

DAL TADKA

Tempered Yellow Lentils

PODI ALOO

New Potatoes with Spiced Powder

KESAR PULAO

Saffron and Cumin Baked Rice

ASSORTED BREAD AND RAITA



DATE AND STEM GINGER STICKY TOFFEE PUDDING,
SHEEP'S MILK ICE-CREAM



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PREMIUM FESTIVE MENU

£115 per person

A four-course menu including plated starter and dessert
Main course is served family style, to share.



AMUSE BOUCHE



WILD MUSHROOM AND WINTER TRUFFLE SHORBA



BAKED MALABAR SCALLOP

“Hand Dived” Scottish Scallops Baked on Shell



GOSHT TARIWALA

Black Cardamom, Fennel Flavoured Homestyle Lamb Curry

JHINGA MAPPAS

Prawns Cooked in Coconut and Tomatoes

MURG MAKHAN WALA

Chicken Cooked in Tomato and Fenugreek Sauce

DAL BENARESI

Benares Signature Black Lentils

PODI ALOO

New Potato with Spiced Powder

MUTTER & KESAR PULAO

Green Pea & Saffron Rice

ASSORTED BREAD AND RAITA



GULAB JAMUN BRÛLÉE



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DELUXE FESTIVE MENU

£155 per person

A four-course menu including plated starter and dessert.
Main course is served family style, to share.



CANAPÈS

Prawn Kempu, Channa Chaat, Afghani Chicken, Paneer Tikka



AMUSE BOUCHE



GOL GAPPE

Wheat Bubbles, Spiced Potatoes, Minted Water



TANDOORI RATAN

Kashmiri Chilli Lamb Chop and Lime Scallop

GOSHT SAAG WALA

Lamb and Spinach Casserole

MURG KADAI

Organic Chicken Smearred in Tomato, Peppers, and Whole Spices

TAWA MACCHI

Curry Leaf and Fennel Marinated Griddled White Fish

PANEER MAKHAN MASALA

Indian Cottage Cheese in Buttered Tomato and Fenugreek Gravy

BHINDI MASALA

Stir Spiced Okra with Onion Masala

DAL BENARESI

Benares Signature Black Lentils

SUBZ PULAO

Baked Aromatic Rice with Organic Vegetables

ASSORTED BREAD AND BOONDI RAITA



**DARK CHOCOLATE MOUSSE, BERRIES,
CHRISTMAS PUDDING WITH BRANDY SAUCE**



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THE RESTAURANT

Captivating venue, featuring rich and exotic interior with Indian flare, in the heart of Mayfair.
Our private dining rooms offer comfort and exclusivity, ideal for entertaining clients and colleagues, and for celebrating with family and friends.



FEATURES

Benares is available for exclusive hire for lunch and dinner, as well as drinks and canapé reception.
The main restaurant can accommodate up to 150 guests (seated) and can hold up to 300 guests (standing).

150

Guests seated

300

Guests standing



THE CHEF'S TABLE

Intimate room, seating up to 8 guests.
Perfectly suited for dining and meetings.



FEATURES

The room features a soundproof glass window, providing a front row seat into the inner workings of our kitchen.
A private dining experience to remember.

£800 min spend

8

Guests seated

THE SOMMELIER'S TABLE

Private dining in the wine cellar, surrounded by an extensive collection of some of the world's finest wines, including rare vintages. A great setting for a business meeting, wine tasting or wine pairing.



FEATURES

Over 400 exclusive wines from across 17 countries. Here you can experience the exclusive art of pairing wine with Indian food, guided by our expert Sommeliers.

£1000 min spend

10

Guests seated

THE BERKELEY ROOM

Elegant room offering comfortable seating for up to 16 guests.



FEATURES

Decorated with sepia and paprika coloured prints and featuring hand-crafted antique wooden doors from India.

Minimum Spend Applicable

16

Guests seated

THE DOVER ROOM

This wood panelled room can seat from 17 up to 36 guests.
Ideal for large parties and big celebrations.



FEATURES

One of the largest private dining spaces in Mayfair.
The sliding door can be opened to make a completely private space
part of the main restaurant.

Minimum Spend Applicable

36

Guests seated



Cocktail Masterclass

The perfect gift for cocktail enthusiasts, and an excellent team-building activity.

Starting with a basic introduction to the art of cocktail making, you will be mixing your own drinks while learning a few tricks to impress your friends and colleagues.

You will choose 2 cocktails from our list, prepare them, learn and drink.

Flower Services

You can buy beautiful flowers from our trusted florist and have them delivered straight to the restaurant.

With a minimum order of £40 you can enjoy a 15% discount and free delivery to the restaurant.

Head to alexandercollierflowers.com and quote “Benares” when making an order. Please make an order 2 days in advance for flowers to arrive on time.



ADDITIONAL INFORMATION



All menus and prices are subject to change.

Party menus are only available to groups of 9 and above.

Tasting Menu is available for parties of up to 16 guests.

Please select one menu for your whole party.

Minimum spend will apply.

Vegetarian menu options are available upon request.

All Chicken and Lamb is Halal.

Wine options are available with all menus.

Complimentary place cards and personalised printed menus can be provided upon request.

Discretionary service / cover charge of 15% will be added to your bill.

Please advise of any dietary requirements and allergies in advance.

Kindly select your preferred menu and return a minimum of 14 days prior to your event.

Click **HERE** to view our 360° Google tour.





FOR MORE INFORMATION
PLEASE CONTACT US

events@benaresrestaurant.co.uk

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www.benaresrestaurant.com

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