

# CHRISTMAS 2022 CELEBRATION

BROUGHT TO YOU BY



MEMSAHIB'S LOUNGE



# WHY MEMSAHIB'S?

## ANGLO - INDIAN DINING IN STYLE

'Memsahib' (pronounced mem-shah-hib) was the term given to namely European women famed for empowering women in India in the early 20th century. They were known to host magnificent feasts and events at their homes for families and friends alike, celebrating a mixing of cultures through delicious food and drink.

This is your opportunity to indulge, to celebrate, to feast and be our guest exploring the best of our contemporary Indian cuisine inspired by our Memsahib style of hospitality.





# A NIGHT TO REMEMBER

YOUR NIGHT, THE MEMSAHIB WAY

Combine our special Festive Afternoon Teas or Festive Tasting Menus with a private drinks reception for a Christmas celebration with a Memsahib twist.

We can host group bookings of up to 100 people, depending on the event style, whether it be cocktail party with canapés or a meal serving our exclusive festive menu.



# YOUR STAGE

EXCLUSIVELY YOURS

Our speakeasy-style bar and stage room provide the perfect backdrop for both formal and informal events. The whole restaurant can be reserved exclusively for your event.

In the main restaurant our stage is fully equipped with a sophisticated state of the art public address and music system - available for your party to use.



## YOUR BAR

Your space for welcome drinks and after dining entertainment.



## YOUR DINING SPACE

Tables arranged according to your party and preferred way to dine as a group.





# CELEBRATE WITH A FEAST

CATERED FOR YOU



# CHRISTMAS TASTING MENU

FROM £70

## APPETISER

Assam tea brewed mulligatawny soup

## FIRST COURSE

Samosa, salad, white chai tamarind  
Bombay Presidency cucumber punch teapot

## SECOND COURSE

Sea bass parcel with spinach lime and baby potato  
Tropical mango tea gin with light Indian tonic

## THIRD COURSE

Turkey Galouti kebab, papaya and onion salad with black truffle oil  
Sanziana Pinot Grigio

## INTERVAL

Bramley apple turmeric matcha sorbet

## FOURTH COURSE

Dry-aged bresaola steak salad, kasundi and paratha bread  
Sanziana Pinot Noir Transylvania and Banat, Romania

## FINAL COURSE

Gulab jamun cheesecake and kulfi  
Flower of Asia, Taiwanese oolong tea



# VEGETARIAN TASTING MENU

FROM £70

## APPETISER

Assam tea brewed mulligatawny soup

## FIRST COURSE

Samosa, salad, white chai tamarind  
Bombay Presidency cucumber punch teapot

## SECOND COURSE

Seasonal vegetable pakora with green chutney and mango salad  
Garam masala tea gin, Indian Tonic

## THIRD COURSE

Steamed momo, jasmine tea and soya reduction  
Sanziana Pinot Grigio

## INTERVAL

Bramley apple matcha sorbet

## FOURTH COURSE

Roasted mixed plant-based meat with paratha bread  
Sanziana Pinot Noir Transylvania and Banat, Romania (Certified Vegan)

## FINAL COURSE

Coconut rice pudding, chai latte ice cream  
Sea of Blossom Tea



# PESCATARIAN TASTING MENU

FROM £70

## APPETISER

Assam tea brewed mulligatawny soup

## FIRST COURSE

Aquaculture-grown prawn with coconut-based moilee sauce

Bombay Presidency cucumber punch teapot

## SECOND COURSE

Scottish scallop, tartar sauce and salad

Sanziana Pinot Grigio

## THIRD COURSE

Crab three ways; pakora, chutney and chai infused chatt

Tropical mango tea gin with light Indian tonic

## INTERVAL

Turmeric matcha sorbet

## FOURTH COURSE - OUR SIGNATURE DISH

Sea bass parcel with spinach, lime and baby potato

Mayfly Sauvignon Blanc Marlborough, New Zealand

## FINAL COURSE

Gulab jamun cheesecake and kulfi

Flower of Asia, Taiwanese oolong tea





# FESTIVE AFTERNOON TEA MENU

FROM £25

## PRE-NASTA

Vegetable momo with sweetheart cabbage and roasted sesame

## TEA

A unique blend of golden Bengal masala chai or any other alternative

## PALATE CLEANSER

Bramley apple and turmeric matcha sorbet

## SAVOURY SNACKS TRAY

Vegetable Samosa

Winter vegetable pakora and asparagus cigar

Free range chicken kebab/free from no meat galouti kebab

Severn and Wye Smoked Salmon, beetroot khacumber/ winter vegetable salad

## DESSERT

Gulab jamun, dry apricot and lemongrass cheesecake



# FESTIVE CANAPES

FROM £20

If you would rather have more of a party or drinks reception style event then perhaps our bespoke canapes paired with house-crafted gins would be appropriate for your event.

Simply contact us via [hello@ginandteabar.com](mailto:hello@ginandteabar.com) and share with us what you are looking for. See below for an example canape menu, of course this is subject to change according to the season and availability.

## CANAPES

Masala Chips (V; GF)

Vegetable Samosa (V; DF)

Vegetable Pakora (V; Ve; GF; DF)

Onion Bhaji (V; Ve; GF; DF)

Chicken Pakora (GF; DF)

Prawn Kofta (GF; DF)

Cod Goujon (GF; DF)



# AT YOUR SERVICE

## TAKING CARE OF EVERY DETAIL

From the point of your enquiry until the big day, we assign a dedicated customer service assistant to ensure everything runs smoothly.

We can also help you arrange entertainment should you require, using our black book of artists and performers in Gloucestershire.

If you're looking to treat your team we create bespoke Memsahib Christmas hampers for your staff to enjoy as well as vouchers for them to redeem at the restaurant.

Book your

# CHRISTMAS CELEBRATION

with

 **M**EMSAHIB'S LOUNGE

GET IN TOUCH

[hello@memsahibslounge.com](mailto:hello@memsahibslounge.com)