



*Let's get  
festive*



**YAATRA**

**2023**

**YAATRA RESTAURANT AND BAR**  
THE OLD WESTMINSTER FIRE STATION



## WELCOME TO YAATRA PRIVATE DINING & EVENTS

**We look forward to welcoming you to Yaatra  
Restaurant and Bar this festive season.**

We have a wide range of menus and spaces to host  
your party... Let us do all the arranging.

We are in a beautiful building created in 1906 as the  
Westminster Fire Station and by led by Executive Chef  
Amit Bagyal, previously of Michelin-starred Benares  
and Kanishka Mayfair.

Lunch menus start from £15 and dinner menus start  
from £30. If you fancy a more relaxed gathering with  
canapés and cocktails. We have some wonderful menus  
and lots of room to host this for you.

We can tailor menus to suit you, if there is something  
you want – please just let us know.

## CAPACITIES

The Watch Room . . . . .	seats 8
The State Room . . . . .	seats 12–20 / standing 50
The YAATRA Sapphire Restaurant. . . . .	seats 70 / standing 150
The YAATRA Ruby Restaurant. . . . .	seats 60 / standing 100
YAATRA Restaurant Exclusive Hire . . . . .	seats 170 / standing 300+
The Chef's Table . . . . .	seats 9



## SET LUNCH OR DINNER

2 Courses 29.50 • 3 Courses 34.50

### STARTERS

#### Calamari Pepper Fry (g)

Chilli passionfruit coulis, squid ink mayo

#### Smoked Blue Cheese Malai Chicken (d)

Spiced barberry chutney

#### Masala Chana, Potatoes & Papdi Chaat (v)(d)(g)

Honey yoghurt & mint sauce

#### Roasted Beetroot Cutlet (v)(d)(g)

Fennel & green apple yoghurt chutney

#### Red Deer Venison Keema (d)(g) Supplement £7

Potato salli fried egg, butter pao

#### Togarashi Grilled Scallop (d)(g) Supplement £8

Coconut butter, citrus podi

### MAINS

#### Kerala Tawa Fry Seabass

Prawns & clam kiri hodi, coconut sambhal

#### Winter Black Carrot & Kohlrabi Kofta (vg)

Root vegetable korma, toasted lotus seed

#### Herb Butter Poached Chicken Breast (d)

Gucchi pulao, wild mushroom & truffle sauce

#### Tandoori Apricot Paneer (d)(n) Supplement £6

Kadhai pepper masala, creamy tomato & fenugreek sauce

#### Tandoori Kebab Platter – Prawn, Chicken, Lamb Chop (d) Supplement £8

Served with mint chutney & cucumber relish

#### Black Garlic Marinated Grilled Venison (d)(a) Supplement £9

Venison keema, creamy layered potato, spiced red wine jus

Sample menu subject to change.

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### DESSERTS

#### Poppadom Basket (v)(d) 8

Assorted roasted & fried poppadom, tomato & lemongrass, mint yoghurt chutney

#### Carrot Halwa Cheesecake (v)(d)(g)

Pear jelly, pistachio ice cream

#### Chocolate (v)(d)(g)(n)

Chocolate, orange & chilli mousse, chocolate crumble, hazelnut ice cream

#### Walnut & Pecan Slice (v)(d)(g)(n) Supplement £4

Salted caramel sauce and cinnamon ice cream

#### A Trio Selection of home-made Sorbet (vg)

Kalamansi & mint, wildberry, plum & tamarind

### SEASONAL PICKS

#### Cumin Okra, Onion & Tomato Masala (vg) 8

#### Black Dal & Kidney Beans (v)(d) / Yellow Dal Tadka (vg) 7 each

#### Gucchi Pulao (v)(d) 7

#### Pomegranate, Cucumber & Mint Yoghurt (v)(d) 3

#### Punjabi Onion Salad (vg) 3

#### Saffron Rice (v)(d) / Steamed Rice (vg) 4 each

#### Garlic Naan / Plain Naan / Roti (vg)(g) 4 each

#### Assorted Indian Bread Basket (v)(d)(g) 10



## THE CURRY FEAST

**£49.50 per person • Served Maharaja style**

It's a feast for all your senses and a journey through India's classic curries

### MEAT & FISH

#### TO START

##### **Tandoori Kebab Platter**

Achari Chicken Tikka, Amritsari  
Prawns, Lamb Seekh

#### MAINS

##### **Butter Chicken (d)**

Tandoor smoked chicken tikka,  
simmered in plum tomatoes and  
delicate spices

##### **Garhwal Goat Osso Buco**

Ginger & turmeric sauce,  
caramelised onion

#### SIDES

##### **Tawa Prawn Pulao**

**Cumin Okra, Onion & Tomato (vg)**

**Black Dal & Kidney Beans (v)(d)**

**Butter Naan (v)(d)(g)**

### VEGETARIAN

#### TO START

##### **Tandoori Kebab Platter (v)(d)**

Malai Paneer Tikka, Coconut &  
Sweetcorn Tikki, Soya Chaap

#### MAINS

##### **Paneer Makhani (v)(d)**

Tender Paneer (Indian cottage  
cheese) simmered in plum  
tomatoes and delicate spices

##### **Black Carrot & Kohlrabi Kofta (vg)**

Carrot and turnip dumplings in a  
sweet and sour Korma sauce

#### SIDES

##### **Tawa Mushroom Pulao (v)**

**Cumin Okra, Onion & Tomato (vg)**

**Black Dal & Kidney Beans (v)(d)**

**Butter Naan (v) (d) (g)**

#### Add a classic Indian dessert

**Gulab Jamun (v) (d) (n)** for only £5 per person

**Minimum 8 people.**

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## MERRY YAATRA MENU

£55 per person · Choose one Starter, Main & Dessert

### PRE-STARTER

Chef's Special

### STARTERS

Roasted Beetroot & Feta Chop | Fennel & Apple Yoghurt Chutney (v)(d)  
Dill Yoghurt Marinated Salmon Tikka | Beetroot Crème Fraiche (d)  
Charcoal Smoked Saffron Goose Tikka | Winter Berry Chutney (d)

### MAINS

**Grilled Paneer Pasanda** (v)(d)(g)(n)

Paneer Bhurji, Brussel Sprouts & Chestnuts, Cashew & Tomato Gravy

**Pan-Seared Seabass** (d)(n)

Crispy Samphire, Ghee Roast Potato, Spiced Mussels & Clam Sauce

**Tandoori Roast Norfolk Chicken Supreme** (d)(n)

Norfolk Chicken Khurchan, Ghee Roast Potato, Tomato Gravy

**Masala Herdwick Lamb Rump** (d)(n)

Roast Potato, Brussel Sprouts & Chestnuts, Rogan Josh Sauce

**All served with Black Dal** (v)(d) & **Steamed Rice** (vg)

### DESSERT

Christmas Pudding | Rum & Raisin Ice Cream | Brandy Sauce (g)(n)(a)

Spiced Chocolate and Orange Mousse | Winter Berry Sorbet (d)(g)

**Cheese Platter** (Supplement £5 per person)

Colston Bassett Stilton, Keen's Cheddar, Smoked Cheese

### SIDES

**Cumin Okra, Onion & Tomato** (vg) 7

**Yellow Dal Fry Tadka** 7

**Cucumber & Mint Yoghurt** (v)(d) 3

**Saffron Rice** (v)(d) or **Steamed Rice** (vg) 4

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## JOLLY YAATRA MENU

£65 per person · Choose one Starter, Main & Dessert

### PRE-STARTER

Truffled Mushroom Soup (v)(d)

### STARTERS

Roasted Beetroot & Feta Chop | Fennel & Apple Yoghurt Chutney (v)(d)  
Togarashi Roasted Scallop | Coconut Butter | Citrus Podi (d)(g)  
Dill Yoghurt Marinated Salmon Tikka | Beetroot Crème Fraiche (d)  
Clove Smoked Game Liver Pate | Khamiri Naan & Cherry Pickles (d)

### MAINS

**Grilled Paneer Pasanda** (v)(d)(g)(n)

Paneer Bhurji, Brussel Sprouts & Chestnuts, Cashew & Tomato Gravy

**Pan-Seared Turbot** (d)(n)

Crispy Samphire, Brussel Sprouts & Chestnuts, Roast Potato,  
Spiced Mussels & Clam Sauce

**Tandoori Spiced Roast Turkey** (d)(n)

Honey Roasted Parsnip, Pigs In Blanket, Roast Potato,  
Brussel Sprouts & Chestnuts, Masala Gravy

**Garam Masala Herdwick Lamb Cannon** (d)(n)

Honey Roasted Parsnip, Roast Potato, Brussel Sprouts & Chestnuts, Masala Gravy

**All served with Black Dal** (v)(d) & **Garlic Naan** (v)(d)(g)

### DESSERT

Christmas Pudding | Rum & Raisin Ice Cream | Brandy Sauce (g)(n)(a)

Spiced Chocolate and Orange Mousse | Winter Berry Sorbet (d)(g)

**Cheese Platter** (Supplement £5 per person)

Colston Bassett Stilton, Keen's Cheddar, Smoked Cheese

### SIDES

**Cumin Okra, Onion & Tomato** (vg) 7

**Yellow Dal Fry Tadka** 7

**Cucumber & Mint Yoghurt** (v)(d) 3

**Saffron Rice** (v)(d) or **Steamed Rice** (vg) 4

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## YAATRA TASTING MENU

Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on this journey through Yaatra.

**£85 per person** • Lunch until 1.30pm and dinner until 8.30pm  
£95 per person to include a Firestation Champagne Cocktail

**Wines selected by our wine buyer Nick Smith**

Additional £60 per person for premium pairing wines  
and £90 per person for deluxe pairing wines



## FROM THE CHEF

### Crispy Basket Of Chaat (v)(d)(g)

**Premium** • Via Vai Prosecco DOC, Veneto, Italy  
**Deluxe** • Marquis de Bonnières Brut, Reims, France

### 1<sup>ST</sup> COURSE

### Charred Prawn, Mint Sauce (d)

**Premium** • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France  
**Deluxe** • Chablis, Domaine de Vauroux, Burgundy, France

### 2<sup>ND</sup> COURSE

### Togarashi Scallop, Coconut Butter, Citrus Podi (d)(g)

**Premium** • Traditionale Riesling, Pikes, South Region, Australia  
**Deluxe** • Macon-Verze Domaines Leflaive, Burgundy France

### 3<sup>RD</sup> COURSE

### Roasted Beetroot Cutlet, Fennel & Green Apple Yoghurt (v)(d)(g)

### 4<sup>TH</sup> COURSE

### Grilled Blue Cheese Chicken Tikka, Barberry Chutney (d)

**Premium** • Brouilly Pisse-Vieille Domaine Lathuiliere Gravatton, Burgundy, France  
**Deluxe** • Château Barrail du Blanc Grand Cru St-Emilion, France

### 5<sup>TH</sup> COURSE

### Slow Cooked Goat Osso Bocu, Turmeric & Ginger Sauce

or

### Black Garlic Marinated Grilled Venison, Venison Keema, Artichoke Puree, Creamy Layered Potato, Spiced Red Wine Jus (d)(a) Supplement 12

**Premium** • Malbec Marchiori & Barraud, Mendoza, Argentina  
**Deluxe** • Old Vine Zinfandel, Bogle Vineyards, California, USA

**Served with Dal Makhani, Saffron Rice, Garlic Naan**

### 6<sup>TH</sup> COURSE (PRE-DESSERT)

### Sea Buckthorn Sorbet (vg)

### FINAL COURSE (DESSERT)

### Carrot Halwa Cheesecake with Pistachio Ice Cream (v)(d)(g)(n)

**Premium** • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy  
**Deluxe** • Tokaji Blue Label Azzu, 5 Puttonyos, Hungary

### PETIT FOUR

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## VEGETARIAN TASTING MENU

Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on this journey through Yaatra.

**£85 per person** • Lunch until 1.30pm and dinner until 8.30pm  
£95 per person to include a Firestation Champagne Cocktail

**Wines selected by our wine buyer Nick Smith**

Additional £60 per person for premium pairing wines  
and £90 per person for deluxe pairing wines



### FROM THE CHEF

#### Crispy Basket Of Chaat (v)(d)(g)

**Premium** • Via Vai Prosecco DOC, Veneto, Italy  
**Deluxe** • Marquis de Bonnières Brut, Reims, France

### 1<sup>ST</sup> COURSE

#### Charred Soya Chaap, Mint Sauce (v)(d)(g)

**Premium** • Grüner Veltliner Vom Haus, Pfaffl, Niederösterreich, Austria  
**Deluxe** • Macon-Verze Domaines Leflaive, Burgundy France

### 2<sup>ND</sup> COURSE

#### Vegetable Seekh Kebab, Lime & Avocado Crema (v)(d)(g)

**Premium** • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France  
**Deluxe** • Chablis, Domaine de Vauroux, Burgundy, France

### 3<sup>RD</sup> COURSE

#### Roasted Beetroot Cutlet, Fennel & Green Apple Yoghurt (v)(d)(g)

### 4<sup>TH</sup> COURSE

#### Grilled Apricot Paneer Tikka, Barberry Chutney (v)(d)

**Premium** • Traditionale Riesling, Pikes, South Region, Australia  
**Deluxe** • Yealands Estate Single Vineyard Pinot Gris, Marlborough, New Zealand

### 5<sup>TH</sup> COURSE

#### Black Carrot & Kohlrabi Kofta, Root Vegetable Korma, Toasted Lotus Seed (vg)

**Premium** • Malbec Marchiori & Barraud, Mendoza, Argentina  
**Deluxe** • Old Vine Zinfandel, Bogle Vineyards, California, USA

**Served with Dal Makhani, Saffron Rice, Garlic Naan**

### 6<sup>TH</sup> COURSE (PRE-DESSERT)

#### Sea Buckthorn Sorbet (vg)

### FINAL COURSE (DESSERT)

#### Carrot Halwa Cheesecake with Pistachio Ice Cream (v)(d)(g)(n)

**Premium** • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy  
**Deluxe** • Tokaji Blue Label Azzu, 5 Puttonyos, Hungary

### PETIT FOUR

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## CHRISTMAS DAY TRADITIONAL MENU

with a Christmas Bellini

£85 per person • Taking bookings from 12pm–4pm

### PRE-STARTER

Truffled Mushroom Soup (v)(d)

### STARTERS

Roasted Beetroot & Feta Chop | Fennel & Apple Yoghurt Chutney (v)(d)

Aubergine & Winter Vegetable Steak | Five Spiced Grapes Chutney (vg)

Salmon Gravlax | Chilli Focaccia | Beetroot Crème Fraiche (d)

Clove Smoked Game Liver Pate | Chilli Focaccia & Cherry Pickles (d)

Shrimp Cocktail Cups | Cucumber Pickled

### MAINS

Squash, Kale & Feta Pie (v)(d)(g)(n)

Honey Roasted Parsnip, Roast Potato, Brussel Sprouts & Chestnuts,  
Masala Gravy

Seared Turbot (d)(n)

Crispy Samphire, Brussel Sprouts & Chestnuts, Roast Potato,  
Spiced Mussels & Clam Sauce

Roast Turkey (d)(n)

Honey Roasted Parsnip, Pigs In Blanket, Roast Potato,  
Brussel Sprouts & Chestnuts, Masala Gravy

Roast Herdwick Lamb Rump (d)(n)

Honey Roasted Parsnip, Roast Potato, Brussel Sprouts & Chestnuts,  
Masala Gravy

### DESSERT

Christmas Pudding | Rum & Raisin Ice Cream | Brandy Sauce (g)(n)(a)

Spiced Chocolate and Orange Mousse | Winter Berry Sorbet (d)(g)

Cheese Platter (Supplement £5 per person)

Colston Bassett Stilton, Keen's Cheddar, Smoked Cheese

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## NEW YEAR'S MENU

£75 per person · Choose one Starter, Main & Dessert

### CANAPÉS

Crispy Wheat Bubble | Flavoured Yoghurt & Tamarind (d)(g)

Koliwada Shrimps Croquettes | Wild Garlic Aioli (g)

### STARTERS

Togarashi Roasted Scallop | Coconut Butter | Citrus Podi (d)(g)

Fresh Water Grilled Prawns | Mint Yoghurt | Onion Pickle (d)

Ajwani Paneer Tikka | Spiced Grapes Chutney | Onion Salad (g)

Kale, Chickpea & Sweet Potato Chat | Espuma Yoghurt | Tamarind (v)(d)(g)

Saffron Goose Tikka | Mung Bean Sprout | Mint & Garlic Chutney (d)

### MAINS

Pan-Seared Butterfly Sea Bream | Devilled Shrimp Skewer |  
Kiri Hodi Sauce (d)

Apricot Stuffed Winter Root Kofta | Creamy Coconut Korma |  
Artichoke Crisp (vg)

Scottish Wild Roasted Venison | Artichoke Puree |  
Roasted Salsify | Spiced Red Wine Jus (d)(a)

Applewood Smoked Norfolk Chicken Fillet | Norfolk Chicken Khurchan |  
Fenugreek & Tomato Gravy (d)(g)

Herdwick Lamb Rump | Potato Mash | Roasted Salsify |  
Rosemary Jus

### SIDES FOR THE TABLE

Dal Makhani (v)(d), Garlic Naan (v)(d)(g) or Mint Paratha (v)(d)(g)

### DESSERT

Chocolate & Orange Mousse | Coffee Spiral | Chocolate Soil |  
Raspberry Sorbet (v)(d)(g)

Winter Berry & Coconut Rice Pudding | Sea Buckthorn Sorbet (vg)

Rasmalai Strawberry Cheese Cake | Naan Khatai Crumble |  
Kalamansi Sorbet (v)(d)(g)

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## CANAPÉS

**£3.50 each**

Minimum order of 6 canapés  
per selection

### SAVOURY

Potato Bonda, Coriander  
Chutney (v)

Cocktail Samosa (v)(g)

Wheat Bubble with Honey  
Yoghurt and Tamarind (v)(g)(d)

Chili Paneer Skewers (v)(d)

Amritsari Fish Finger,  
Tamarind Ketchup

Crispy Chicken Momo or  
Vegetable Momo (g)

Masala Prawn Cocktail on a  
Sago Cracker

Saffron Malai Chicken Tikka with  
Smoked Tomato Chutney (d)

Butter Chicken Mousse  
Tartlet (d)(g)

Lamb Seekh Kebab (d)(g)  
Koliwada Prawn

### SWEET

Pistachio and Milk Fudge (v)(d)

Chocolate and Chilli  
Brownie (v)(d)(g)

Gulab Jamun (v)(d)(g)(n)

## BOWL FOOD

**£8 each**

Minimum order of 6 bowls  
per selection

Vegetarian Biryani (v)(d)

Butter Chicken Khichadi (d)

Paneer Makhani with  
Saffron Rice (v)(g)

Sea Bass Coconut Curry,  
Jeera Rice (g)

Lamb Biryani (d)

Onion Fritters Kadhi  
with Ghee Rice (v)

## CANAPÉS PACKAGE

**£25 per person**

**6 CANAPÉS &  
1 BOWL FOOD  
PER PERSON**

**Minimum 8 people.**

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## COCKTAILS

**Mulled Wine Bellini** £11  
Mulled Wine Syrup, Prosecco

**Spiced Apple Rum Punch** £13  
Spiced Rum, Cider, Spiced Syrup,  
Lemon Juice

**Christmas Spritz** £12  
Campari, Spiced Orange Liqueur,  
Soda, Prosecco

**Festive Sling** £12  
Vodka, Cranberry, Cherry Herring,  
Plum Bitters, Soda

## NON-ALCOHOLIC

**Mulled Wine Bellini** £8  
Mulled Non-alcatholic Wine Syrup,  
Non-alcatholic Prosecco

**Spiced Apple Rum Punch** £13  
Spiced Seedlip, Apple Juice, Spiced Syrup,  
Lemon Juice

## BELLINIS

Spiced Apple • Mulled Wine •  
Cranberry & Orange • Mango & Passionfruit

**Full Bar and Spirit List available.**

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## WINES & MAGNUMS

### SPARKLING WINE

Bottle 750ml

Via Vai Prosecco, Vento, Italy	£40
Marquis de Bonnières Brut NV	£75
Bollinger Special Cuvée	£140

### WHITE WINE

Bottle 750ml

2022 Anciens Temps Blanc, Vin de France, France	£35
2021 Mucchietto Fiano IGT Puglia, Italy	£43
2022 Sauvignon Blanc, Frost Pocket, New Zealand	£48
2022 Hills and Valleys Riesling, Pikes, Australia	£55
2022 Grüner Veltliner Vom Haus, Pfaffl, Austria	£60

### RED WINE

Bottle 750ml

2022 Anciens Temps Rouge, Vin de France, France	£35
2021 Bosstok Pinotage, MAN Family Wines, South Africa	£45
2020 Barbera d'Alba, Piedmont, Italy	£49
2021 Mucchietto Primitivo IGT Puglia, Italy	£55
2021 Brouilly, Domaine Lathuillière, France	£61

### ROSÉ WINE

Bottle 750ml

2022 Anciens Temps Rosé, Vin de France, France	£35
2021 Le Pas du Moine Rosé Organic, Château Gassier	£72

### WHITE MAGNUMS

Bottle 1500ml

Sauvignon Blanc Tunella, Friuli, Italy	£135
Thanisch Estate Riesling Kabinett Weingut Dr H Thanisch, Mosel, Germany	£175
Macon IGE Domaines Leflaive, France	£260

### RED MAGNUMS

Bottle 1500ml

Terroir Series Malbec Bodega Ruca Malen, Mendoza, Argentina	£135
Côtes-du-Rhône Cuvée Speciale Tardieu-Laurent, Rhône, France	£180
Château Barrail du Blanc Grand Cru St-Emilion, France	£210





## PRIVATE DINING ROOMS



### THE WATCH ROOM

One of the only standing watch rooms left in the world...

A beautiful room with a fireplace that seats 8 comfortably in a unique private space – Step back in history and sit where the Fire Station Master would watch the horses and carts loaded with buckets of water go out, then time them to come back in.

In this room, famously Winston Churchill told the Fire Station leader to save Westminster Abbey during a WW2 bomb raid, when the Abbey was on fire... he shouted down the crackly telephone line...

**'Save the Abbey whatever the cost'!**

### THE STATE ROOM

A stunning room featuring the iconic heritage listed, original tiles from 1906 when the Westminster Fire Station was built.

The beautiful interior décor now includes both hints of Victorian London combined with touches of India. Unless the room is reserved for a private event, tasting menu table reservations may be made for 1 person or up to 20.

It boasts its own unique cocktail list, wine list and menus that aren't available anywhere else in YAATRA – a very special room.



### THE YAATRA SAPPHIRE RESTAURANT

Featuring an open kitchen, patrons can watch the magic and enjoy the atmosphere of world class chefs working to create unique dishes from around India.

A truly memorable space to host any event, with trolley service for various dishes, flaming flambés and delicious desserts... this room is alive with theatre.



### THE YAATRA RUBY RESTAURANT

Featuring our beautiful bar and fireman's pole table. You can delight in the Royal surroundings and the original Fire Station Doors.

This room is perfect for large parties, corporate events and anyone you want to impress!



### THE CHEF'S TABLE

A unique space next to the heart of YAATRA, with views into the kitchen...

Seating 9, it is a wonderful private space for a relaxed evening or a formal tasting menu.

## OR ENJOY ALL OF YAATRA – EXCLUSIVE HIRE

seats up to 170 / standing 300+

We have a 50% deposit policy, with a 7 working day cancellation policy.



## VENUE FEATURES

- ◆ Late license available until 3am
- ◆ WIFI available
- ◆ Personalised menus and place cards
- ◆ Personalised cocktails
- ◆ Music options available
- ◆ Recommended florists
- ◆ Cloakroom facilities
- ◆ Entertainment contacts provided
- ◆ Bar hire only available

**We will be closed on Christmas Eve,  
Boxing Day and New Year's Day.**

Please get in touch if you would like  
to hire the restaurant, the minimum  
spends for these days start at £3,000.





#### OPENING HOURS

**Monday to Saturday**

12pm–3pm and 5pm–11pm

#### CHRISTMAS SPECIAL HOURS:

<b>Christmas Eve:</b>	Open for private hire only
<b>Christmas Day:</b>	12pm–4pm
<b>Boxing Day:</b>	Open for private hire only
<b>New Year's Eve:</b>	12pm–3pm and 5pm–11pm
<b>New Year's Day:</b>	Open for private hire only



# YAATRA

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