



**BENARES**  
RESTAURANT & BAR



*Christmas*  
*at* **BENARES**

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

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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.



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# 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 BENARESİ

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

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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

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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](http://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

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