# BENARES

## EVENTS GUIDE

## *Christmas 2025*

17th November - 30th December 2025

events@benaresrestaurant.co.uk • sales@benaresrestaurant.co.uk • +44 2076 298 886 • www.benaresrestaurant.com

# CAPACITY OVERVIEW

| AREA OF RESTAURANT | PRIVATE DINING | STANDING |
|---|---|---|
| CHEF'S TABLE | 2-8 | NA |
| SOMMELIER'S TABLE | 2-10 | NA |
| BERKELEY ROOM | 11-16 | NA |
| DOVER ROOM | 17-36 | NA |
| BAR & LOUNGE | NA | 60-80 |
| EXCLUSIVE HIRE | 150 | 250 |

# THE CHEF'S TABLE

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

Experience the heart of Benares at our exclusive Chef's Table.
This unparalleled dining adventure offers a front-row seat to the kitchen.

Watch as Chef Sameer and his expert team craft exquisite Indian dishes, immersing you in authentic culinary artistry.

Reserve the Chef's Table today.

Capacity - 2 to 8 guests • Minimum Spend £800

# 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.

For a sophisticated touch to your corporate meetings, private dining, or business lunches, our Sommelier's Table is the ideal setting. Immerse yourself in an atmosphere surrounded by over 200 exquisite wine selections.

Reserve your experience today.

Capacity - 2 to 10 guests • Minimum Spend £1000

# THE BERKELEY ROOM

Named after the prestigious Berkeley Square, this room blends authenticity with intimacy and culture.

The Berkeley Room provides the perfect balance of professionalism and elegance, ensuring a memorable and productive event. Elevate your business gatherings and leave a lasting impression by hosting your next corporate meeting or private dining event in the Berkeley Room.

Reserve the Berkeley Room today.

Capacity - 11 to 16 guests • Minimum Spend - Available on request

# THE DOVER ROOM

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.

Introducing the Dover Room, our distinguished banqueting space exuding an authentic and traditional ambiance. Immerse yourself in a setting that seamlessly combines elegance with heritage, providing the perfect backdrop for your gatherings

Reserve this space today and make your next event truly remarkable.

Capacity - 17 to 36 guests • Minimum Spend - Available on request

# EXCLUSIVE HIRE

From the lively bar to our versatile event space,
our venue offers a perfect fusion of elegance and charm, ideal for
hosting your next memorable event.

Imagine the entire space transformed for your occasion, accommodating up to 200 guests, with seating available for 150 individuals. Whether you're planning a corporate gala, a product launch, or a company-wide celebration, our venue is equipped to meet your every need.

Capacity - Seated 150 guests, Standing 250 guests
Minimum Spend - Available on request

# BAR & LOUNGE

Exceptional drinks and delectable bar food converge to craft an unparalleled corporate outing.

Our dedicated staff ensures your needs are met,
whether you prefer a Nightingale or a Sweeatheart cocktail.
Benares' bar stands as the epitome of sophistication and enjoyment - an essential destination for any corporate gathering.

Capacity (standing only) - 60-80 guests
Minimum Spend - Available on request

# TASTING MENU

***£145 per person • Paired Wines £139 per person***

17th November - 30th December 2025

STREET SNACK

□ □ □

SAMOSA RAGDA TARTLET

NV Pommery Cuvee Apanage 1874 Brut Champagne - France

□ □ □

TAWA MASALA HALIBUT

2023 Bourgogne "Les Truffieres" Domaine di Virvane Burgundy- France

□ □ □

SCALLOP MALABAR

2023 Riesling Spatlese Benrnkasteler Badstube Dr. Thanisch Mosel -Germany

□ □ □

HIRAN BOTI TIKKA

2020 Monthelie Domaine de Montille, Burgundy, France

□ □ □

TANDOORI LAMB CHOP

(Served with Good old Indian Staples)

2019 Primitivo 62 Anniversary San Marzano Puglia-Italy

□ □ □

RASMALAI

2021 Château Rieussec Baron de Rothschild Sauternes- France

□ □ □

PETIT FOURS

Vegetarian Option Available.
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.

*Food Allergies and Intolerances: please speak to our staff about your requirements*
*All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

# FESTIVE MENU

***£92 per person***

17th November - 30th December 2025

AMUSE BOUCHE
&
KERLYN CHICKEN PEPPER FRY
Spiced Chicken, Red Peppers Confit, Yoghurt Pachadi

□ □ □

MACCHI MAPPAS
Fish Cooked in Coconut and Tomatoes

GOSHT TARIWALA
Home Style Lamb Curry

PALAK PANEER
Punjabi Spinach and Cottage Cheese

DAL TADKA
Tempered Yellow Lentils

JEERA ALOO
Cumin-Tempered Potatoes

KESAR PULAO
Saffron Baked Rice

ASSORTED BREAD AND BOONDI RAITA

□ □ □

DATE AND STEM GINGER STICKY TOFFEE PUDDING
VANILLA BEAN ICE-CREAM

□ □ □

PETIT FOURS

*Food Allergies and Intolerances: please speak to our staff about your requirements*
*All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

# PREMIUM FESTIVE MENU

***£115 per person***

17th November - 30th December 2025

AMUSE BOUCHE
&
WILD MUSHROOM AND TRUFFLE SHORBA

□ □ □

BAKED MALABAR SCALLOP
“Hand Dived” Scottish Scallops Baked on Shell

□ □ □

GOSHT ROGAN JOSH
Kashmiri Style Lamb, Chilli and Fennel Gravy

JHINGA MOLIEE
Prawns Cooked in Coconut Sauce

MURG MAKHAN WALA
Chicken Cooked in Tomato and Fenugreek Sauce

DAL AMRITSARI
Tempered Yellow and Black Lentils

PODI ALOO
New Potatoes with Spiced Powder

MUTTER & KESAR PULAO
Saffron Green Pea Rice

ASSORTED BREAD AND RAITA

□ □ □

GULAB JAMUN BRÛLÉE

□ □ □

PETIT FOURS

*Food Allergies and Intolerances: please speak to our staff about your requirements*
*All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

# DELUXE FESTIVE MENU

***£155 per person***

17th November - 30th December 2025

GLASS OF CHAMPAGNE & CANAPÈS
Prawn Kempu, Channa Chaat, Afgani Chicken, Paneer Tikka

□ □ □

AMUSE BOUCHE & GOL GAPPE
Wheat Bubbles, Spiced Potatoes, Minted Water

□ □ □

TANDOORI RATAN
Kashmiri Chilli Lamb Chop and Lime Scallop

□ □ □

SAAG GOSHT
Lamb and Spinach Casserole

MURG KADAI
Organic Chicken 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 DO PYAAZA
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

□ □ □

GAJAR HALWA MINCE PIE, RABDI, VANILLA BEAN ICE-CREAM

□ □ □

PETIT FOURS

*Food Allergies and Intolerances: please speak to our staff about your requirements*
*All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

# 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.

A Cover Charge of 5% and a discretionary Service Charge of 10% 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 AND RESERVATIONS,
PLEASE CONTACT US

events@benaresrestaurant.co.uk

sales@benaresrestaurant.co.uk

+44 2076 298 886

www.benaresrestaurant.com

BENARES
RESTAURANT & BAR