

Masala Night at The Mardale Inn

Wine Pairing Options

COURSE 2 - BEETROOT TIKKI CHANNA CHAAT

Wine	Pairing Notes	Price 200ml Serve	Price per Bottle
Luminista Prosecco Or Prosecco via enrico - 200ml	The slight sweetness and fizz help soften the spice and tang of the chaat, while freshness keeps the beetroot and chickpea flavours lively	£7.50	£25.00
Jean Pierre Marnequet Champagne	The fruit profile complements the earthy sweetness of beetroot, while the acidity and mousse lift the fried tikka and chaat spices		£50.00

COURSE 3 - VEGAN/VEGETARIAN OPTION

TANDOORI SPICE ROASTED CAULIFLOWER, VEGAN TIKKA MASALA

Wine	Pairing Notes	Price 125ml Glass	Price 175ml Glass	Price per Bottle
La Baume Viognier, Langedoc, France	Domaine de la Baume Viognier is a vibrant, aromatic white wine from Languedoc, France, often characterized by intense aromas of fresh apricot, peach, and honeysuckle. It offers a rich, voluminous body with a luscious, creamy texture matching the creaminess of the tikka masala sauce.	£5.90	£8.50	£34.00

COURSE 3 - FISH OPTION

ALLEPPEY MEEN KARI - LENTIL CRUSTED SALMON, KERALAN MANGO CURRY

Wine	Pairing Notes	Price 125ml Glass	Price 175ml Glass	Price per Bottle
Peregrino Chardonnay	Bright and fruit-forward, this is a beautifully balanced wine with juicy peach, ripe melon, and citrus flavours. A touch of tropical pineapple and honeydew adds depth. The structural weight of the wine matches the richness of the salmon whilst the fruit notes go well alongside Keralan Mango.	£4.50	£5.80	£23.75

COURSE 3 - MEAT OPTION

MURGH MALAI MAKHANI - TANDOORI CREAM CHICKEN, MAKHANI SAUCE

Wine	Pairing Notes	Price 125ml Glass	Price 175ml Glass	Price per Bottle
White Wine Peregrino Chardonnay	Bright and fruit-forward, this is a beautifully balanced wine with juicy peach, ripe melon, and citrus flavours. A touch of tropical pineapple and honeydew adds depth. The buttery and vanilla notes of the Chardonnay create a seamless bridge between the wine and the creamy sauce.	£4.50	£5.80	£23.75
Red Wine Homestead Pinot Noir, California	Homestead Californian Pinot Noir has aromas and flavours of red cherries, ripe raspberries, and hints of cranberry, infused with subtle undertones of earthy spices and a touch of vanilla. The red berry fruit complements the tomato butter Makhani Sauce, while gentle tannins avoid clashing with cream, spice and chicken. A good choice red where heavier reds would feel too firm.	£5.75	£8.60	£32.50

COURSE 4 - DESSERT

MANGO BHAPA DOI - STEAMED YOGHURT WITH MANGO AND CARDAMOM, SPICED
MANGO SALSO

Wine	Pairing Notes	Price 75ml Glass	Price 125ml Glass	Price per Bottle
Royal Tokaji, Late Harvest, Hungary	Honeyed Fruit and lively acidity match the mango and cardamom while also respecting the yoghurts tang. Honeyed apricot and mango notes in the wine mirror the dessert, while lively acidity prevents it feeling heavy.	£4.00	£5.90	£32.00