



# Off Menu – Ep 04 – Nish Kumar

**Ed Gamble**

Jingle bells, Boxing Day, Off Menu podcast. Hello.

**James Acaster**

Very good, Ed, hello.

**Ed Gamble**

Hello, James. Welcome to the Off Menu podcast Christmas special, on the most Christmassy of days, Boxing Day.

**James Acaster**

Doesn't get more Christmassy than Boxing Day.

**Ed Gamble**

It is the peak of Christmas. Quick explanation of the podcast if we've got new seasonal listeners, James.

**James Acaster**

We're going to be asking our guests their favourite ever starter, main course, side, drink, and dessert. And today's guest is Nish Kumar.

**Ed Gamble**

Nish Kumar is here for the Christmas special, very exciting.

**James Acaster**

He is a special boy, he is special in our hearts, he's our friend, and so who better to have on the special than our special friend Nish?

**Ed Gamble**

Now, every week on the Off Menu podcast we have a secret ingredient.

**James Acaster**

Yes, and if the guest says the secret ingredient, we will kick them off the magical restaurant.

**Ed Gamble**

And the secret ingredient for the Christmas special is-

**James Acaster**

Gold.



**Ed Gamble**

It's gold. So, will Nish put gold in any of his meals?

**James Acaster**

I hate it. I hate whenever you see on a fancy cooking show and some newbie upstart puts some gold flake or something on a dessert or something like that, and you know it tastes of nothing, and it's such a waste of gold, it's so stupid that they're doing it. I'm sick of it, I want it out, and obviously it's Christmassy because of gold, frankincense and myrrh, that's why we've included it in this.

**Ed Gamble**

Yes. And I'm going to put it out there, I think it's unlikely that Nish will put gold on any of his dream courses.

**James Acaster**

I've not seen him eating gold much, and you know, he knows that it doesn't go with his brand to come on this and go, 'Yes, I'm going to eat loads of gold on my Christmas dinner.'

**Ed Gamble**

Yes, 'I want a bit of gold on my blood diamonds.'

**James Acaster**

Yes.

**Ed Gamble**

So, that's Nish laughing in the background, he's supposed to be keeping quiet.

**Nish Kumar**

Sorry!

**James Acaster**

Also, on this episode it bears saying that Nish will be choosing his favourite Christmas meal because it's Christmas.

**Ed Gamble**

It's Christmas. Now, if you've not subscribed to this, bloody subscribe to it, leave it a review. But now, let's crack on with the main meaty topics of the podcast.

**James Acaster**

Of Nish Kumar.

**Ed Gamble**

Of Nish Kumar on the podcast. Bon appétit.



**Ed Gamble**

Oh, Nish Kumar.

**Nish Kumar**

Hello.

**James Acaster**

Ho, ho, ho.

**Ed Gamble**

Green Giant. That what you were doing?

**James Acaster**

Yes, all of that green-,

**Ed Gamble**

Merry Christmas.

**Nish Kumar**

Merry Nishmas.

**James Acaster**

Fwoosh.

**Ed Gamble**

What was that?

**James Acaster**

Me appearing.

**Nish Kumar**

Is that Christmassy? You appearing suddenly?

**James Acaster**

Yes, I'm a genie.

**Nish Kumar**

Why are you-, what, a Christmas genie?

**James Acaster**

Yes, Christmas genie, that's why I'm covered in tinsel right now.



**Ed Gamble**

I'm glad I've got Nish here now, because me and Nish will very much occupy the same brain space on this. I can just take a break and let Nish have a go at you for deciding to be a genie. Let alone a Christmas genie, which is not a thing.

**Nish Kumar**

Also, I very much added 'Christmas genie' to try and rationalise what he could possibly be doing.

**James Acaster**

Yes.

**Ed Gamble**

Right, no, he's a genie waiter in this podcast.

**James Acaster**

Yes.

**Nish Kumar**

Oh, right, okay, fair enough.

**James Acaster**

A genie waiter in this podcast, and now I'm a Christmas genie waiter.

**Ed Gamble**

What makes you a Christmas genie?

**James Acaster**

I'm covered in tinsel, I've got a Santa hat on, and I came out of a stocking.

**Ed Gamble**

Came out of a stocking?

**James Acaster**

Yes.

**Nish Kumar**

Someone rubbed a stocking and you came out?

**James Acaster**

Yes, someone rubbed a stocking and I came out of it.

**Nish Kumar**

That doesn't happen when I rub a stocking.



**James Acaster**

Oh, yes? Very blue early doors.

**Nish Kumar**

Very blue early doors.

**Ed Gamble**

Ah, come on.

**Nish Kumar**

Can I just ask, do you have the stocking over your dick, is that what you're implying?

**Ed Gamble**

No, that has to be-, sorry, they're having a fucking Christmas party outside.

**James Acaster**

Mum and dad have arrived for Christmas.

**Ed Gamble**

'Oh, no, they've caught me rubbing a stocking.'

**James Acaster**

'It's not what it looks like, it's not what it looks like. I wasn't trying to fuck it, I was trying to push the presents in deeper.'

**Ed Gamble**

'I was wearing the stocking because I was imaging my leg was a lady's leg.' Thank you for coming on the podcast, Nish.

**Nish Kumar**

No problem, guys.

**Ed Gamble**

Welcome to the Christmas restaurant.

**Nish Kumar**

Ah, the lovely Christmas restaurant.

**James Acaster**

It's a magical restaurant, that's why I'm a genie, Nish, so we can get you any food-,

**Nish Kumar**

TGI Christmas.



**James Acaster**

Yes.

**Nish Kumar**

TGI Christmas, is that what we're calling it?

**James Acaster**

Yes, you can.

**Ed Gamble**

You can call it whatever you like.

**Nish Kumar**

TGI Christmas.

**James Acaster**

You can thank God that it's Christmas.

**Ed Gamble**

That's true.

**Nish Kumar**

It's his birthday.

**James Acaster**

Yes. Well, it's not God's birthday.

**Nish Kumar**

Well, I don't understand your monotheistic nonsense.

**James Acaster**

I'll explain it to you quickly, as a genie I'm very learned in the ways of Christianity, because genies are a Christian thing.

**Ed Gamble**

Yes.

**Nish Kumar**

Your understanding of Aladdin is very interesting to me.

**James Acaster**

Yes.



**Ed Gamble**

John the Baptist was a genie, wasn't he?

**James Acaster**

He was a genie.

**Nish Kumar**

John the Baptist was a genie, yes.

**James Acaster**

John the Genie Baptist. He used to be called John the Genie, and then he started baptising people, he thought, 'I want to be called John the Baptist now.' Everyone was like, 'Okay, but it, kind of, glosses over the whole fact that you're a genie though.' It was like, 'Yes, I know, but I feel like baptising's my main thing now.'

**Ed Gamble**

'My true calling,' yes.

**Nish Kumar**

'And if anyone writes a book about this sort of time period, can they leave out the genie stuff?'

**Ed Gamble**

Leave out the genie.

**James Acaster**

'Don't say I'm a genie in the book.'

**Nish Kumar**

'I'm trying to leave all that behind me.'

**James Acaster**

'Okay, well, I'll try and put it in the subtext, though I think people need to-, hopefully people will pick up on it, because you are a genie.' So, yes, it's Jesus' birthday, Nish.

**Nish Kumar**

It is Jesus' birthday.

**James Acaster**

And God doesn't have a birthday, but they're technically the same person.

**Nish Kumar**

Sure.



**Ed Gamble**

Are they?

**James Acaster**

Them and the Holy Spirit.

**Nish Kumar**

The Father, the Son, and the Holy Spirit, yes.

**James Acaster**

It's all one.

**Ed Gamble**

Is that true?

**Nish Kumar**

Why do you not know anything about Christianity?

**Ed Gamble**

Well, I do, but I think I was always taught that Jesus and God and the Holy Spirit were the same, but then other people have told me different, that Jesus is literally God's son.

**Nish Kumar**

Listen, lads, what you want to do is get a whole bunch of gods-

**Ed Gamble**

I know, I know.

**James Acaster**

Yes.

**Nish Kumar**

Some of them blue, some of them have weapons-

**James Acaster**

And blue like Ed.

**Nish Kumar**

Not blue like Ed, blue like literally they're blue.

**Ed Gamble**

There's not a-





**Nish Kumar**

There's not a saucy Hindu god. There's not a Hindu god who's like, 'Ooh-err.'

**James Acaster**

Only Bonito heard that, that was a shame.

**Nish Kumar**

What did you say?

**James Acaster**

You said, 'Not blue like Ed, literally blue,' and I said, 'Like me, because I'm a genie.'

**Nish Kumar**

Oh, for God's sake.

**Ed Gamble**

Yes, so, there's not a blue, like-, there's not a Hindu god who's like, 'Oh, hello'?

**Nish Kumar**

No, no, there's no, like, Carry On Hinduism.

**Ed Gamble**

Yes.

**James Acaster**

Oh.

**Nish Kumar**

Look, I think it's all great. I actually don't have a problem with any of it.

**James Acaster**

You don't have a problem with any of it? Want to go on record saying that at Christmas?

**Ed Gamble**

Look, and this is the Christmas special but, you know, we should probably call it the seasonal special.

**Nish Kumar**

Yes.

**James Acaster**

No, don't call it that, because if we call it that then all the right-wingers will start moaning. 'We're not allowed to say Christmas anymore, you can't even say Christmas.'



**Ed Gamble**

Well, they can, I'm just choosing not to.

**James Acaster**

Yes.

**Nish Kumar**

I think if you were trying to not upset the right-wingers, you may have invited the wrong guest on for your Christmas special.

**James Acaster**

I haven't done any research into Nish but I think we're fine.

**Nish Kumar**

'I think we're on safe ground.'

**James Acaster**

I think we're in the clear.

**Ed Gamble**

Anyway, welcome to the Christmas special. This holiest of holy white Christian festivals.

**James Acaster**

'Merry Christmas, Mr Robinson.' Good fun. May I take your coat?

**Nish Kumar**

Sure.

**James Acaster**

In the restaurant. Hang it up in my special genie cloakroom.

**Nish Kumar**

Yes, do I get a tag?

**James Acaster**

Yes, you get a little tag here.

**Nish Kumar**

Thank you very much.

**James Acaster**

There you go. Memorise that, it's not a number, it's a symbol. A little symbol there.



**Ed Gamble**

And he's got to memorise it for some reason.

**Nish Kumar**

Yes.

**James Acaster**

Memorise it because-, well, yes.

**Ed Gamble**

It's not on the tag.

**James Acaster**

Well, most people accidentally eat the tag at some point during the evening, so I just suggest that they memorise it.

**Nish Kumar**

It's two fish jumping out of a box of Frosties.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

That's your-, no-one else has that, just you.

**Ed Gamble**

We've got a lot of coats back there, so we're really starting to run out of symbols.

**James Acaster**

Yes, we really had to-,

**Ed Gamble**

Triangle went years ago.

**James Acaster**

Yes.

**Nish Kumar**

This is why a lot of people opt for the, sort of, numbers. Because there are a lot of numbers, in fairness.



**Ed Gamble**

Yes, sure.

**James Acaster**

Numbers go on forever, which is what Ed brought up with our initial meeting starting this restaurant, but I said to him, 'So do symbols,' and he had no comeback for that.

**Ed Gamble**

Yes.

**Nish Kumar**

And now I'm having to remember two fish jumping out of a box of Frosties.

**James Acaster**

Still, you remembered it, you just said it again.

**Nish Kumar**

It happened literally a minute ago.

**James Acaster**

It's ingrained in your mind.

**Nish Kumar**

If I hadn't been able to remember that it would have suggested some seasonal brain damage.

**James Acaster**

Yes, which, you know, hopefully will not-,

**Ed Gamble**

My favourite bit of banter is when it dies.

**James Acaster**

When I realise I can't say something. First of all, we should ask Nish if he's a foodie.

**Ed Gamble**

But I think we know that already.

**James Acaster**

But the listeners-, I mean, if we do a podcast about stuff that we know, then the podcast is over now.

**Ed Gamble**

Yes, that's true, it would just be silent.



**Nish Kumar**

Yes, do you think that-,

**James Acaster**

If this is what we know about Nish and we only ask Nish stuff that we don't know about him, then-,

**Nish Kumar**

This podcast is at a high risk of disappearing up its own backside, given that at various points we have all lived together.

**Ed Gamble**

Yes.

**James Acaster**

Sure.

**Nish Kumar**

Including one point where we all did live together.

**Ed Gamble**

Yes.

**James Acaster**

Yes, for one month, when I had a broken heart.

**Ed Gamble**

James lived on our sofa bed, was a wonderful house guest.

**Nish Kumar**

He was a wonderful house guest. I mean, the first night was one of the bleakest things I've ever seen when you ate a whole Domino's pizza, and Ed ate a whole tub of ice cream.

**Ed Gamble**

No, I think the thing is-,

**James Acaster**

No, Ed drank a lot of wine.

**Ed Gamble**

I was having one of my nights in by myself, which I used to look forward to, I'd make a steak, I'd get a bottle of wine, I'd watch a film, I'd sit up at the table properly and watch a film. No-one else was in, you were out, I believe, Nish, at a gig.



**Nish Kumar**

Yes.

**Ed Gamble**

And then get a little knock on the door, and it's a little orphan boy. Very Christmassy, actually, it felt quite Christmassy, it was snowing outside.

**Nish Kumar**

Little Jimmy Acaster.

**Ed Gamble**

Little Jimmy Acaster on his crutches, and he was shivering, saying, 'Please, Mr Ed, I've got myself a broken heart.'

**James Acaster**

'I've already ordered a Domino's to this address. Please let me in.'

**Ed Gamble**

And I have a warm heart, and I let him in from the cold to come and warm his hands on my heart. And yes, I believe you had the Domino's, you maybe had some ice cream as well-

**James Acaster**

Yes, I had both.

**Ed Gamble**

I believe I had to go to the shop at some point and buy myself another bottle of wine.

**James Acaster**

Yes, because you needed it to get through the night, get through all the heartbreak that I was talking about.

**Ed Gamble**

This is how tender James was within the breakup, is I was watching a film, The Raid, I was watching, and James came over, and I paused it, and he sat down, and we were chatting, and then he looked around at the screen and he was like, 'Oh, me and my girlfriend went to see that film.'

**James Acaster**

Oh, yes, I know, we did. We did. I'd forgotten. We went to see The Raid and she was like, 'It's not going to be violent, is it?' And I said, 'I don't think it is.' It was really violent.

**Nish Kumar**

It's one of the most violent films I've ever seen.



**Ed Gamble**

So violent. And violent in a new way.

**Nish Kumar**

The plot is violence.

**James Acaster**

There's no pause between it, it's just violence from wall to wall.

**Ed Gamble**

Yes. So, we have all lived together, so we've got to bear that in mind for the listener, that they may not get some of our more sophisticated in-jokes.

**Nish Kumar**

So, I am a foodie, as we know. I come from a food family. This is a thing I don't think-, I don't know if either of you know, my grandfather used to run restaurants.

**James Acaster**

I didn't know that.

**Ed Gamble**

I didn't know that either, this is brilliant.

**Nish Kumar**

My grandfather used to run curry houses in Leicester. He was an accountant when he first moved here from Kenya, but his dream was to open restaurants, and so probably when he was about-, I mean, I was about to say when he was much older, on reflection, if I really think about it, probably when he was the age I am now, he quit his job and opened an Indian restaurant.

**James Acaster**

What was it called?

**Ed Gamble**

That's so cool.

**Nish Kumar**

It's one of two, I can never remember the order. He had one called the Raj, and one called the Taj. And he ran those-, he moved from one to the other, and then he ran a greasy spoon, that was his last job before he retired.

**Ed Gamble**

Really?



**Nish Kumar**

He bought a café in Leicester, and it was a proper, like-,

**James Acaster**

Called The Garage.

**Nish Kumar**

It was The Garage, yes.

**Ed Gamble**

Fully assimilated.

**Nish Kumar**

Yes, it's full assimilation.

**Ed Gamble**

When you said they were called the Raj and Taj, my first thought was Rod and Todd Flanders.

**Nish Kumar**

Raj and Taj Flinders.

**Ed Gamble**

But that's amazing.

**James Acaster**

That's great.

**Ed Gamble**

So, you've got, you know, family history in food.

**Nish Kumar**

Yes, it's very much in my blood. And, like, it's one of those things that I think if pushed, my cousin and I, and my uncle, have always idly talked about the idea of opening a restaurant as being a weird family dream.

**James Acaster**

What kind of restaurant would it be?

**Nish Kumar**

Probably Indian food, probably. Which is getting difficult now, because the quality of Indian food-, we've always had good Indian food in Britain, but at the minute there's lots of really good stuff, and also there's quite a wide variety of Indian food available.





**James Acaster**

Yes, more fusion stuff as well.

**Nish Kumar**

More fusion stuff, so-

**Ed Gamble**

Really high-end, like, fine dining stuff as well.

**Nish Kumar**

Which was always the thing that they could never get right. Like, high-end-, the good Indian restaurants were always the authentic ones, so they were a little bit down and dirty, and usually in areas where there are large population centres for the Asian community. In the last couple of years there are a couple of restaurants in London, Gymkhana and Trishna, that have really nailed high-end-, high-end Indian food used to basically be tasteless Indian food. Like, it was just tasteless Indian food in a nice bowl, and the food was always garbage. But now they've got high-end Indian food as well, so I think it would be a challenge, but yes, I mean, that would be an idle dream of mine.

**James Acaster**

What would you name it?

**Nish Kumar**

Well, probably, I mean-,

**James Acaster**

Nicki Minaj.

**Nish Kumar**

Nicki Minaj, yes, I would call it Nicki Minaj.

**Ed Gamble**

Well, Raj, Taj, and then you need Naj and Maj.

**Nish Kumar**

Yes.

**Ed Gamble**

I mean, annoyingly, when you did Maude Flanders with 'aj', it would turn into 'Marge', which is another character in The Simpsons.

**James Acaster**

Yes, very confusing.



**Nish Kumar**

Yes, I'd call it The Maj, due to my love of The Simpsons and Indian food. I'd call it The Raj, the Taj and the Maj.

**James Acaster**

M-A-J?

**Nish Kumar**

M-A-J.

**James Acaster**

Lovely. The Raj in Kettering is one of my favourite Indian restaurants, I love it so much. Hometown. I think everyone's got their local hometown curry house that they just love. And you take other people there being like, 'I've got to take you to it,' and then they just sit there going, 'This is the same as most places I've been to.' But it means more to you because it's where you discovered all these dishes and grew up.

**Ed Gamble**

Where I grew up in Raynes Park, the delivery we got was from the House of Spice, we'd always get it from the House of Spice, absolutely delicious, and I thought, 'Well, it's the House of Spice, it's the name for a restaurant, isn't it? It's just like the House of Spice, it's a good name,' and then I went to eat there once, and it's called the House of Spice because it's literally a house. So, it's a residential road, and in the middle of these houses is an Indian restaurant called the House of Spice. Brilliant, I didn't know that you could just put a restaurant in the middle of a residential road.

**Nish Kumar**

Well, one of the first times I spent an extended period of time in Mumbai, my cousin took me to a restaurant that he said was a restaurant, but when we arrived there it was just a shack out the back of the Taj in Mumbai, which is the famous, sort of, ornate hotel. And it's called BadeMiyas, and it was this bloke who used to work in a restaurant, and he was the chef, and the owner of the building was basically, like, paying him quite a low wage, and he was like, 'Look, everyone's coming here for my food, I want more money.' And the owner was like, 'No, they love the building, so sling your hook.' So he, in one of the greatest pieces of trolling, before it was even called that, moved next door, bought a little shack, it's not even-, there's no seating, it's a shack, and he has two dishes, and he cooks food on the dishes, and it became the hottest restaurant in Mumbai.

**Ed Gamble**

Amazing.

**James Acaster**

Wow.



**Nish Kumar**

And people eat off their-, so, when we went we pulled up in my cousin's car and this bloke came over and popped the bonnet, and put a coke bottle down so it was a flat surface, and we ate off of that like it was a dining table.

**Ed Gamble**

Oh, that's amazing, that's so cool.

**Nish Kumar**

And the food is insane, it is absolutely insane.

**Ed Gamble**

Yes, I mean, it's got to be if they're making you eat off your bonnet.

**Nish Kumar**

Yes, and of course it was, like-,

**Ed Gamble**

You've got to bring your A game.

**Nish Kumar**

And also there was this thing where-, like, I think it's probably because it's been around it doesn't have quite the same-, the food is still amazing, but when it first opened there would be all these Bollywood stars there sat on picnic furniture in the street. And it became so popular they just, like, shut the street. You just can't get cars down there now.

**Ed Gamble**

Oh, wow, that's so cool.

**Nish Kumar**

But the last time I was there there was a dispute going on in an art gallery, and the two people liked his food, that was pretty much the only thing they could agree on. So, while the dispute was happening he basically used the abandoned art gallery, and they put a load of tables in there, and everybody was eating, and we were all being served there. But the food is ridiculous.

**James Acaster**

First of all, Nish, can I get you still or sparkling water?

**Nish Kumar**

Still water, please.

**James Acaster**

Why?



**Nish Kumar**

Because I don't feel the need to enhance the taste of water with the sensation of burps.

**James Acaster**

Right. You very burpy? Again, I'm asking a question that I know the answer to. I don't know why I'm trying to act like I don't know the answer to this.

**Nish Kumar**

I'm very burpy uptown and downtown.

**James Acaster**

That's the name of your Christmas single, do you want to write it down?

**Nish Kumar**

Yes, Burpy Uptown and Downtown.

**James Acaster**

'I'm Very Burpy (Uptown and Downtown),' yes.

**Ed Gamble**

Sparkling water surely wouldn't cause downtown burpies.

**Nish Kumar**

It might do.

**Ed Gamble**

Really?

**Nish Kumar**

But I find the taste of it really pointless. I enjoy a glass of water, I do not need it enhanced. The only time I have sparkling water is when there's a tap that dispenses it, because I still regard that as low level witchcraft. I don't like sparkling water, but when there's a sparkling water tap, that's really cool.

**Ed Gamble**

Yes, I'm the same with ice cubes out the fridge door.

**Nish Kumar**

Yes, oh, 100%, even on a cold day.

**Ed Gamble**

Yes, I wouldn't normally. Yes, it's just straight in, straight in to that.



**James Acaster**

I still have not nailed getting ice cubes out the fridge door without getting them on the floor. I've not done it once. Every time I try and get ice cubes out the fridge door I get ice cubes on the floor.

**Ed Gamble**

Well, you've not nailed getting water out of the jug on this table because we arrived this morning and you went to pour yourself a glass of water, and genuinely got quite a lot of water in the plug.

**James Acaster**

Yes. Little tip for everyone, if there is a four-way adapter on a table surface and you need to use a jug you've never used before, don't put the glass just directly next to the four-way adapter and basically pour water directly into the plug sockets. Also, Nish, poppadoms or bread, Nish? Poppadoms or bread?

**Nish Kumar**

What do you think I'm going to say?

**Ed Gamble**

I don't know.

**Nish Kumar**

Poppadoms, mate.

**James Acaster**

Yes, please.

**Nish Kumar**

Poppadoms, I'm not an animal. Because I do love a bread course-,

**James Acaster**

By the way, Nish, I feel like I should point out we ask this to everyone.

**Ed Gamble**

And it's always that choice.

**Nish Kumar**

Do you ask it with that ferocity?

**James Acaster**

Yes, I do.

**Ed Gamble**

Yes.



**Nish Kumar**

Right, fine, okay.

**James Acaster**

I just want you to know.

**Nish Kumar**

I do like a bread course, especially when they-

**Ed Gamble**

The ferocity it was asked at to you did sound like some sort of immigration test.

**Nish Kumar**

Yes.

**Ed Gamble**

You say it quickly and then they'll say their first thought, and if they say poppadoms they're out.

**Nish Kumar**

They're out, yes. Some new post-Brexit carb-based immigration policy. I'd go poppadoms just because I do like bread, and I especially like the bread when they get the vinegar in the middle of the oil, which again is the sort of thing that I'm like-, that's a touch that I absolutely love.

**Ed Gamble**

Is that witchcraft to you as well, the way the-

**Nish Kumar**

Yes, the way that it gets-

**Ed Gamble**

Vinegar separates from the oil?

**Nish Kumar**

Yes, and also-

**James Acaster**

It looks like a ghost, it looks like the-

**Nish Kumar**

Let me tell you something.

**James Acaster**

It looks like-, what is it, at the end of Fantastic Beasts when he turns into that monster?



**Ed Gamble**

I don't know.

**Nish Kumar**

I don't know.

**Ed Gamble**

You should have picked a more popular franchise.

**James Acaster**

Tweet in the show!

**Nish Kumar**

I don't think Ed's seen Fantastic Beasts.

**Ed Gamble**

I've seen the first one.

**Nish Kumar**

And I lost interest in it, so I'm not sure either of us-

**Ed Gamble**

Not a great touchstone for your balsamic imagery.

**James Acaster**

Fair enough. Tweet in the show, let us know what that monster is in Fantastic Beasts.

**Nish Kumar**

Can I also strongly recommend tomato balsamic?

**James Acaster**

Oh.

**Ed Gamble**

Oh.

**Nish Kumar**

My girlfriend bought a bottle of it from a farmers' market where she was there on just general, sort of-

**Ed Gamble**

White lady business.

**Nish Kumar**

White lady business. She was there on just some sort of white ladie's convention at a farmers' market.



**James Acaster**

Sure.

**Nish Kumar**

And she got some tomato balsamic, and it is delicious.

**James Acaster**

Very nice.

**Ed Gamble**

That sounds fantastic.

**Nish Kumar**

Really good stuff.

**Ed Gamble**

Well, you can have that, you can have that with your poppadoms.

**Nish Kumar**

Well, the problem is that I go too hard on the bread, and I find that if I go too hard on the poppadoms, it doesn't affect me as much.

**Ed Gamble**

Yes.

**James Acaster**

Okay. Is there anywhere where you have had the best poppadoms you've ever had?

**Nish Kumar**

My-, I feel like this is going to be the answer to a lot of questions, but my gran used to make them, she doesn't make them anymore, largely because my mum is like, 'These are so unhealthy we cannot continue feeding it-', but it's like there are two different types. So, the ones that you get in lots of Indian restaurants are the flat, thin ones.

**Ed Gamble**

The big Discos.

**Nish Kumar**

The big Discos. And then there are the other ones which are, like, filled with air pockets, and they're more like puris than the flat ones. But my grandma, when we were kids, used to fry about twenty of them and then just put them on a plate in the middle of the room and just leave them there, and we would just constantly-, and they would be dripping with grease. And as they get fried they fill up with pockets of air, so it's like, it's fluffy and crispy.





**Ed Gamble**

Amazing.

**Nish Kumar**

Yes, it's delicious, absolutely delicious.

**James Acaster**

We'll get you a plate of those. Which moves us on to the starter, Nish, what would you like to start?

**Nish Kumar**

So, one of the things that I really associate-, so, this is going to be my first quite rogue choice.

**Ed Gamble**

For Christmas.

**Nish Kumar**

For Christmas. One of the things I really associate Christmas with is going to Leicester. When I was a kid my grandparents lived in Leicester, and there was a pub called The Owl and Pussycat round the corner from where my grandparents' house was, and there must have been-, I don't know why they did this, on reflection it must be some sort of tax dodge. But they used to have a, like, little shack out the back of The Owl and Pussycat where this Pakistani bloke used to cook kebabs, and we used to go there and eat his kebabs. And that was, like, the start of our Christmas holiday, eating those kebabs.

**Ed Gamble**

You've eaten in a lot of shacks out the back of places.

**Nish Kumar**

Yes, it really is.

**James Acaster**

He's a shackster.

**Nish Kumar**

I'm a shack man. I'm Shaquille O'Neal.

**James Acaster**

You're Shaquille O'Neal.

**Nish Kumar**

Yes. And yes, the sheet kebabs, like, the long, thin ones.

**James Acaster**

Right. And what meat are you-,



**Nish Kumar**

Lamb.

**James Acaster**

So, you're having some lamb.

**Nish Kumar**

Yes.

**James Acaster**

What was special about them? Why were they the best ones? Just because you associated it with Christmas?

**Nish Kumar**

Yes, I associate it with my family, I think, more than anything else. I think eating at Christmastime is one of the few times where I don't eat in restaurants. Like, Christmas is one of the only times. So, it's like I-

**Ed Gamble**

It's a time for family, it's a time for shacks.

**Nish Kumar**

Yes, it's a time for shack-based family treats.

**James Acaster**

Are you having any sauce on this?

**Nish Kumar**

Yes, this tomato and mint chutney.

**Ed Gamble**

Oof, that sounds really good, it's making me so hungry.

**Nish Kumar**

Really delicious.

**James Acaster**

I love a good chutney.

**Nish Kumar**

Really delicious.



**James Acaster**

Chutney is one of those that I did not like chutney as a kid, mainly because the first chutney I had had raisins in it. And I was like that with coleslaw for a bit as well, anything with raisins in it and it shouldn't be in there-, I don't know, I don't like it.

**Nish Kumar**

I don't like raisins in coleslaw either.

**James Acaster**

Raisins in rice.

**Nish Kumar**

Yes.

**James Acaster**

Really winds me up. And I didn't like the raisins in that chutney, so for ages I was like, 'I don't like chutney,' then you have a good tomato chutney, holy moly, amazing.

**Nish Kumar**

There are so many different types of chutney as well. Also, in the area of good writing about food, the Salman Rushdie novel *Midnight's Children* is obviously a great book on a number of different levels, but it's a great chutney book. A lot of that book, surprisingly, given it's one of the most critically-acclaimed texts of the late 20th century, a lot of that book is about making chutney.

**James Acaster**

Is it?

**Nish Kumar**

It does a really good job-,

**Ed Gamble**

Yes, after he released that book there was a fatwa taken out by the salsa industry.

**Nish Kumar**

That guy just can't get anything right.

**James Acaster**

'Oh, no, now salsa doesn't like me.'

**Nish Kumar**

'Now big salsa's after me. I can't believe big salsa's on the hunt.'



**James Acaster**

'I just wrote about chutney, I thought it was safe.' Every Christmas in my house we have a starter that-, I've never met anyone who has this starter every Christmas day.

**Nish Kumar**

What is it?

**James Acaster**

It's half an avocado with stones out, and then this prawns in garlic Marie Rose, kind of, sauce.

**Ed Gamble**

Very, very traditional.

**Nish Kumar**

Yes.

**Ed Gamble**

Not for Christmas necessarily, but very traditional, like, '70s.

**Nish Kumar**

Is it really?

**Ed Gamble**

Like, Berni Inn dish, yes.

**Nish Kumar**

Really?

**James Acaster**

That's where the stone should be, you put that there-,

**Nish Kumar**

I mean, that sounds delicious.

**Ed Gamble**

Yes.

**James Acaster**

And then some paprika on the top.

**Nish Kumar**

Really?



**James Acaster**

Every Christmas we have it, yes. And for years I wasn't seeing this anywhere else, and then suddenly avocados came in again and everyone was eating that kind of stuff and you get, like, a prawn and avocado salad now.

**Nish Kumar**

I've never even heard of that, it sounds really good.

**Ed Gamble**

Yes, it's something you'd see in, like, a '70s cookbook. The sort of stuff that fell out of favour but looks really delicious. Like, the sort of thing you would have in a carvery or that sort of British cooking where people are like, 'Ooh, avocados, how posh.'

**James Acaster**

It's one of those Christmas things now that if my parents stopped doing it, me and my brother and sister would-,

**Nish Kumar**

Would kick off.

**James Acaster**

Yes, really kick off, we'd be so angry about-,

**Nish Kumar**

'Where are our goddamn prawn avocados?'

**James Acaster**

Yes, it's like why most people, if they're honest, have stockings way longer than they should. Because, like, the first year your parents go, 'Well, too old for them now, we won't do them,' you really kick off about it.

**Ed Gamble**

It's the same with my grandma's Christmas ham. She does it every year, phenomenal, massive gammon with just the right amount of fat on it, and honey glazed, but it's not honey glazed, actually, it's, like, this brown sugar gaze, and it tastes so good. And then one year she was like, 'Oh, well, we're not coming down this year to see you for Christmas, so you won't want a ham, will you?' 'Fucking bring that ham.'

**Nish Kumar**

'Better bring that goddamn ham, grandma.'

**James Acaster**

'You're not getting in the door.'



**Ed Gamble**

So, in the end we managed to manipulate a situation where we could go and get a ham from them and bring it back. Because my mum's tried to do the ham in the past and we both agreed it just doesn't have the same magic touch.

**James Acaster**

So, your grandmother made the ham at her house.

**Ed Gamble**

Well, I mean, the pig I guess makes the ham initially.

**James Acaster**

Full credit to the pig.

**Nish Kumar**

Full credit, all credit to the pig, respect to the pig.

**James Acaster**

Yes, respect to the pig.

**Nish Kumar**

Everyone just point in the sky, take a moment to remember the pig.

**James Acaster**

Pig Boxing Day, everyone, respect to the pig. But did your nan make the ham at her house, and then you collected it from her house?

**Ed Gamble**

Yes, she made it at her house. I believe I think we just got her to come down slightly earlier in the year for something else, and we were like, 'Come down, we'd love to see you.'

**James Acaster**

Clever.

**Ed Gamble**

'Or just send the ham.'

**Nish Kumar**

What do you start with in your Christmas dinners? Because, listen, let's face it, Ed Gamble's mother, Anne Gamble.

**Ed Gamble**

Great lady.



**Nish Kumar**

Great lady. Also one of the great roast makers.

**Ed Gamble**

She's a great roast maker.

**James Acaster**

I didn't know that.

**Ed Gamble**

Excellent, excellent roast. But I think everyone considers their mother to be a great roast maker.

**James Acaster**

Sure.

**Ed Gamble**

Wouldn't you say?

**James Acaster**

Yes, my mum makes a good roast.

**Ed Gamble**

So, our Christmas Day's-

**Nish Kumar**

Suspicious silence from Nish Kumar there.

**James Acaster**

Oh, yes. If Beena's listening to this, you're in so much trouble.

**Nish Kumar**

Beena doesn't really-

**James Acaster**

Sitting there going, 'Oh, okay, my roast's not good.'

**Nish Kumar**

Beena did occasionally do a roast, but, like, Beena's forte is in Indian cooking.

**Ed Gamble**

Yes, she's got other strengths.



**Nish Kumar**

She's an absolute wizard. She's really perfected an outstanding lamb curry that she's rocking a lot at the moment.

**James Acaster**

Every time Nish mentions something that his relative cook I'm like, 'Please let me eat this, Nish.' I've been trying to get myself an invite to - for years. I mean, it's not like I'm hardly being subtle on this, dropping hints.

**Nish Kumar**

You could just pop round there, James. I mean, without wishing to give away too much geographical location, you live alarmingly close to my parents now.

**James Acaster**

That is true, actually.

**Ed Gamble**

Yes, you could just pop over, I'm sure they'd welcome you with open arms. Anyway, we have ham for breakfast on Christmas Day.

**Nish Kumar**

You have ham for breakfast?

**Ed Gamble**

Yes, so we have the ham, fried eggs, and toast.

**Nish Kumar**

Oh.

**James Acaster**

Your nan's honey-,

**Ed Gamble**

Yes.

**James Acaster**

So, nan ham.

**Ed Gamble**

Yes, for breakfast. Nan ham for breakfast-,

**Nish Kumar**

Nan breakfast.





**Ed Gamble**

With fried eggs on toast.

**Nish Kumar**

Oh, great, delicious.

**James Acaster**

Ham, fried eggs, toast.

**Ed Gamble**

Normal, sort of, Christmas Dinner, turkey, all the trimmings.

**Nish Kumar**

Right.

**James Acaster**

But without a starter because you've had the ham for breakfast.

**Ed Gamble**

Don't have a starter, mate. Although actually, not true. So, we'll have our Christmas dinner at about 3:00, maybe at around 2:00, 1:45, 2:00, we'll have little blinis with smoked salmon and cream cheese on them.

**James Acaster**

Oh, yes.

**Nish Kumar**

Oh, yes.

**Ed Gamble**

And a couple of glasses of champagne. And then three o'clock, big sit down Christmas roast.

**James Acaster**

That's what they're called, blinis.

**Ed Gamble**

Blinis, yes, the little pancakes.

**James Acaster**

I misheard at a thing recently. Someone came round my house and they brought some of them and made some up, and I texted her and said, 'Thanks for the blimmies.' Just realised that.

**Nish Kumar**

'Thanks for the blimmies'?



**James Acaster**

Oh, I've only just realised. She didn't even pull me up on it. Oh, no.

**Nish Kumar**

It sounds rude, 'Thanks for the blimmies.'

**James Acaster**

Oh, B-L-I-M-M-I-E-S.

**Nish Kumar**

Double M?

**James Acaster**

Yes.

**Ed Gamble**

So, you've gone two feet into that.

**Nish Kumar**

'Thanks for the blimmies.'

**James Acaster**

A really hard M, not even a 'blimeys', 'blimmies'.

**Ed Gamble**

To be fair, if I brought blinis to your house and then you texted me saying, 'Thanks for the blimmies,' I'd be like, 'That wacky James Acaster.'

**Nish Kumar**

Yes.

**James Acaster**

People think I'm messing around, right?

**Nish Kumar**

Yes.

**James Acaster**

That's the safety net, this personality.

**Nish Kumar**

Thank God your brand is 'weird'. It does mean that it covers a lot of your administrative faux pas.



**Ed Gamble**

Yes.

**James Acaster**

I genuinely thought they were blimmies until Ed just said blini. Oh, I just misheard it all night.

**Ed Gamble**

So, we have blimmies and smoked smammon.

**Nish Kumar**

Christmas blimmies.

**James Acaster**

Yes, Christmas blimmies.

**Nish Kumar**

Lil Chrimbo blimbo.

**James Acaster**

Chrimbo blimbo.

**Ed Gamble**

So, yes, your Chrimbo blimbos and turkey, and then Christmas pudding, and then full cheese plate in the evening.

**James Acaster**

Argh.

**Nish Kumar**

What's happened?

**James Acaster**

Oh, he doesn't like my cheese plates. Well, actually, I do like eating cheese and biscuits, just not in place of dessert. And to be fair, you were having a Christmas pudding there, so I'll let that slide.

**Ed Gamble**

Thanks, mate.

**James Acaster**

He's pushing my buttons and he knows it, Nish. Early doors, he's only just starting pushing my buttons.

**James Acaster**

For your main, Nish, your main course?



**Nish Kumar**

Okay, so, for the last few years, normally I'm often in India for Christmas, but when I'm here and I have full whack Christmas dinner, my cousin normally makes Christmas dinner, and he insists on making goose. Which everyone was a bit down on from the beginning because you're like, 'Let's have turkey.' I'm here to tell you, I'm a goose convert. Christmas goose, absolutely delicious. And so he does two big meat things, he does a goose, and then he does that-, I think it's a Nigella Lawson recipe, the coke-soaked ham.

**James Acaster**

Oh, yes.

**Ed Gamble**

Right, okay, yes.

**Nish Kumar**

Those two, that's your double whammy for your main course. And it is a little Christmas miracle.

**James Acaster**

Any secret with the goose, does he do anything particular to it that's, like-,

**Nish Kumar**

He cooks it for-, I mean, I think the technical term is 'fucking ages'. Fucking ages. Like, it is in there for absolutely hours. Like, yes, so, I think it's something to do with whatever the temperature is.

**Ed Gamble**

Low and slow.

**Nish Kumar**

Low and slow, yes. But the coke ham, which is another thing when he said to me I was like, 'This is absolute nonsense,' the coke ham is delicious.

**James Acaster**

Well, that was a big thing, I remember when the Coke Ham started, everyone talking about it, everyone was like, 'How does Coke?'

**Ed Gamble**

Is it a Nigella Lawson recipe?

**Nish Kumar**

I think it's Lawson.

**Ed Gamble**

Or it sounds like-



**Nish Kumar**

She popularised it.

**James Acaster**

Yes. I think, like, it was, like, that's when everyone started talking about it and it being this thing of, like-

**Ed Gamble**

It's just sugar, still, so it's just branding. Put this out, it's very trendy, but I just don't-, I don't want my grandmother listening to this, everyone going on about the Coke ham. The best is the brown sugar glaze.

**Nish Kumar**

It must be, presumably it's achieving the same effect, it's an easy way of achieving the same effect.

**Ed Gamble**

Yes, but you can call it Coke ham and be all trendy.

**James Acaster**

Doesn't sound trendy, does it?

**Nish Kumar**

No, Coke ham sounds like-, Coke ham sounds like an unkind nickname for Piers Morgan.

**James Acaster**

Nish, please, this is a food podcast, can we please not make this about your agenda. This rivalry has got to stop between you and Piers Morgan. Calling him gammon all the time.

**Nish Kumar**

I mean, yes, it's the sort of thing that I am instinctively against.

**James Acaster**

Piers Morgan? We know this. We're not on his side.

**Nish Kumar**

But as soon as you taste it you're like, 'To be fair, that is delicious.'

**Ed Gamble**

I've not had it, but I can imagine it would.

**Nish Kumar**

Coke ham, goose, roast potatoes, everyone pretends to eat the-, everyone pretends-, well, no, he makes Brussel sprouts, and he has this real thing where he's like, 'Don't worry,' because Brussel sprouts are like small, hard farts, and he's like, 'Oh, no, not, like, the way I make them is delicious.' And



you're like, 'Yes, that is true, the way you make them is delicious, it's because he fries them with pancetta.'

**Ed Gamble**

But, you're eating pancetta.

**Nish Kumar**

You're eating pancetta. You're eating pancetta with an unpleasant after taste.

**James Acaster**

Yes, sure. Also, a little insight into Nish's mind there that he does think of everything in terms of farts. 'How much is that going to make me fart? That's what I'm going to call it.'

**Nish Kumar**

Brussel sprouts are, yes, are disgusting unless they're fried in the-, yes.

**Ed Gamble**

It'd be much more popular if he had a big bowl of bacon.

**Nish Kumar**

But the problem is, you're also having the, I mean, what can only be described as weapons to bait the Jewish and Muslim community, which is the pigs in black-, like, the sausages wrapped in bacon.

**Ed Gamble**

Yes, pigs in blankets.

**Nish Kumar**

You're having those on the side as well, so, I mean, already you've got three meats. I think if you whack a full bowl of bacon on there, it becomes unpalatable.

**James Acaster**

You might as well open a butchers at that point.

**Ed Gamble**

Does he put bacon no the goose to cook it?

**Nish Kumar**

No.

**Ed Gamble**

So that's what-, that's what Ann Gamble will do, is-,

**Nish Kumar**

Oh, that's Ann Gamble's move?



**Ed Gamble**

Cook the turkey for a long time with strips of bacon on the top to keep it moist and it goes so crispy and then, like, the last half an hour, she'll take off, what is now, essentially, a hat of bacon and put the turkey back in to brown the top a little bit, but-

**Nish Kumar**

What happens to that bacon?

**Ed Gamble**

Well, that goes in Ed Gamble's mouth before we sat down.

**James Acaster**

You wear it as a hat. You eat it while you're watching the queen's speech.

**Ed Gamble**

Yes, I'd rather be eating my own hat.

**Nish Kumar**

Like the bacon equivalent of the foam dome.

**Ed Gamble**

Yes. So that'll happen, I'll eat the blimmies and then, and then while I'm waiting still, because I've had a glass of champagne, I'm feeling a little tipsy, I'll be eating the bacon hat. And then we'll sit down and then we'll sit down and then I'll eat a full meal.

**Nish Kumar**

What do you drink with the full meal?

**Ed Gamble**

Red wine.

**Nish Kumar**

Red wine, Christmas red wine.

**Ed Gamble**

The thing I'm in charge of for Christmas is the cheese, sorry James, and the wine.

**Nish Kumar**

Yes, I've seen your wine order at Christmas and it is positively Gallic.

**Ed Gamble**

Well, quite often it's just me and my mum for Christmas and she doesn't really drink red wine. So, one would argue that, sort of, sixteen bottles is too much. No, I've been there when we're just celebrating me breaking up with someone.



**Nish Kumar**

'I've got to go to the shop for more.'

**Ed Gamble**

The birth of Christ, surly that's sixteen bottles.

**Nish Kumar**

Yes, I remember your wine order when we-, we had a Christmas party a couple of years in a row when we were together and the wine order was impressive. Do you remember what my one job was for the Christmas party food?

**Ed Gamble**

Oh, I don't remember, what was it?

**Nish Kumar**

It was chopping the bread.

**James Acaster**

Chopping the bread.

**Ed Gamble**

And the fact he calls it chopping the bread will make you realise quite how good he was at that.

**Ed Gamble**

I got taken off the task.

**James Acaster**

Chopping the bread.

**Ed Gamble**

Chopping the bread.

**James Acaster**

Chopping the bread, Nish.

**Nish Kumar**

I had one job, got sacked.

**James Acaster**

Yes, one job he didn't know the proper name of. Chopping the bread. Who are you, Bruce Lee?

**Nish Kumar**

Oh, I'm sorry, my job was grating the yeast. I don't know.





**James Acaster**

Slicing bread.

**Nish Kumar**

I don't know your technical terms.

**James Acaster**

Chopping it like you know karate.

**Nish Kumar**

Oh, so it's sliced? My expression 'Is the best thing since chopped bread.'

**Ed Gamble**

But you're a good laugh.

**Nish Kumar**

I'm a good laugh.

**Ed Gamble**

That was your job at the Christmas party, to be a great laugh.

**Nish Kumar**

But, yes, you go hard with the wine orders, it was great.

**Ed Gamble**

Oh yes. I think the worst thing in the world as a host is to run out of booze.

**Nish Kumar**

Yes, absolutely.

**Ed Gamble**

Yes.

**Nish Kumar**

Which, we never-, was a problem

**Ed Gamble**

Never a problem.

**James Acaster**

Because you can always just-, when everyone's gone home, you've still got booze for a few days.



**Ed Gamble**

Yes, that's the good thing. The other night, I ordered myself a Thai delivery and I realised I didn't have any beer or wine in the house so I just had to eat it with a gin and tonic, which, let me tell you, does not work.

**James Acaster**

Very interesting use of the term, 'Had to.' Had no choice but to make a gin and tonic and eat it with a Thai meal.

**Ed Gamble**

No sir.

**Nish Kumar**

That is stretching the meaning of, 'Had to,' to it's absolute logistical limit.

**Ed Gamble**

Well, what are my other options?

**James Acaster**

Backed into a corner there.

**Ed Gamble**

What are my other options? Go to the shop or not drink?

**James Acaster**

Some people would have tap water or something with it, or a drink that doesn't have alcohol in it.

**Ed Gamble**

Some people would have tap water, I suppose, if they were living in Victorian times. If they were a little mouse.

**James Acaster**

Yes, are you thinking of the mice in Muppet's Christmas Carol? I knew you were. You thought about Victorian Times and your brain went back to Victorian times and all you can remember was the film A Muppet's Christmas Carol and mice in the wall who sing, 'No cheeses for us mices.'

**Ed Gamble**

Yes.

**Ed Gamble**

That's you, the cheeses.



**Nish Kumar**

I absolutely love that, every time we've had a conversation about Victorian England in your head you're picturing Michael Caine and Kermit.

**James Acaster**

They were tough times, actually Victorian times.

**Ed Gamble**

So, you have turkey without bacon hat, what's your main course for Christmas?

**James Acaster**

We've always had a different meat every year.

**Ed Gamble**

You change it up every year?

**James Acaster**

So we've had turkey, we've had goose, we've had guinea fowl, we've had beef, we've had ham.

**Ed Gamble**

Christmas beef?

**James Acaster**

Yes. We've done it all. It's been different every single year. I don't even know what we're having this year.

**Nish Kumar**

I mean, I would actually also give a shout out to my girlfriend's parents, who are American and Canadian and for Thanksgiving, the turkey on Thanksgiving impressive.

**James Acaster**

Don't even talk about Canadian Thanksgiving at your girlfriend's house.

**Nish Kumar**

Why?

**James Acaster**

You know why. Every year I want to get invited to this Thanksgiving party. Every single year-

**Ed Gamble**

But you don't want to get invited for the right reasons.

**James Acaster**

I do want to get invited for the right reasons.



**Ed Gamble**

But you want to get invited because Nish has to do a song, right?

**James Acaster**

That may or not be part of it. I want to see Nish sing a song, is that so bad?

**Ed Gamble**

But you're not there for the spirit of Thanksgiving, you're there to laugh at your friend being earnest.

**James Acaster**

I'm giving thanks for my friends singing. It's funny.

**Nish Kumar**

You're there to see me and my girlfriend sing a song?

**James Acaster**

Yes, I've give them thanks for bullying and taunting. I want to go so much.

**Ed Gamble**

I made a leftover sandwich last year which I'm so proud of that I put a picture of it on the internet.

**Nish Kumar**

Oh, really?

**James Acaster**

Holy moly.

**Ed Gamble**

It's every leftover you can imagine, but we're going nice white bread, toasted on one side, the inside.

**James Acaster**

The inside, okay.

**Ed Gamble**

So you get the experience of, like, a soft bread sandwich and the toast keeps-, the toast keeps in the moisture, I think I maybe want a bit of mayonnaise, right? Stuffing, pigs in blankets, turkey, cranberry sauce, and then did a moist maker.

**James Acaster**

You did a moist maker like Ross Geller?



**Ed Gamble**

Yes, I did a moist maker, another slice of bread soaked in gravy in the middle and then same ingredients. I think I may have put some Brussel sprouts, I definitely put parsnips and carrots in the next bit, more turkey, more stuffing, and then another half toasted piece on the top.

**James Acaster**

How did it taste?

**Ed Gamble**

Was the best thing I've ever done in my life.

**Nish Kumar**

What, so the moist maker is actually-, I don't know anyone who's actually tried the moist maker.

**Ed Gamble**

Oh it's amazing.

**Nish Kumar**

The moist maker, for anyone who's not listening but does not know is something that Ross Geller does in friends.

**James Acaster**

Gets him put on sabbatical.

**Nish Kumar**

Yes, because he gets really angry because someone eats his sandwich.

**James Acaster**

I'm going to try it now, because I thought it was a funny little line in Friends, not a real thing.

**Ed Gamble**

Imagine a gravy soaked slice of bread in the middle of a sandwich.

**James Acaster**

Great.

**Ed Gamble**

Yes.

**Nish Kumar**

Can I just draw attention to the behaviour of our friend Jo Williams, because we once went to a Friends themed Christmas party, I obviously went in costume as alternate reality Chandler. Backwards baseball cap, shirt and t-shirt. And she decided to make one piece of food from the Friends oeuvre, could have gone turkey sandwich with a moist maker, no.



**James Acaster**

Trifle?

**Nish Kumar**

Beef trifle.

**James Acaster**

Yes, yes.

**Nish Kumar**

She made the beef trifle. And I don't eat beef, so I didn't partake in it, but everyone else did confirm it tasted like feet.

**James Acaster**

Now, normally we do a side dish.

**Nish Kumar**

Yes.

**James Acaster**

Have you got one, prepped for-, it's Christmas dinner.

**Nish Kumar**

Roast potatoes.

**James Acaster**

You've already got a lot of side dishes there.

**Nish Kumar**

You've got to have roast potatoes with your Christmas dinner.

**James Acaster**

Is this cooked by the same person?

**Nish Kumar**

Yes, yes, at Christmas.

**James Acaster**

Does he make the best roasties?

**Nish Kumar**

He makes excellent roasties, although the roast potatoes at American Canadian Thanksgiving at my girlfriend's house are also phenomenal.



**James Acaster**

Oh yes?

**Nish Kumar**

Really phenomenal.

**Ed Gamble**

Do they give you enough energy to sing a little song?

**Nish Kumar**

They give me enough energy to sing a little song.

**James Acaster**

What did you sing this year?

**Nish Kumar**

I didn't sing this year.

**James Acaster**

What?

**Nish Kumar**

I just played the guitar for my girlfriend to sing.

**Ed Gamble**

James isn't sure. Imagine if that's the year you went and Nish didn't sing. You'd be livid.

**Nish Kumar**

The last two years I've just played the guitar.

**James Acaster**

Why?

**Ed Gamble**

At whose request?

**Nish Kumar**

At mine.

**James Acaster**

But you won't sing dink song together?

**Nish Kumar**

Yes, that's true.



**James Acaster**

I'd like to have seen that. What song was it this year though, that you played guitar for?

**Nish Kumar**

It was the-, it was a Simon and Garfunkel song, the-, what was it, the 125th street.

**James Acaster**

Oh, the 50-,

**Nish Kumar**

54th street? I've forgotten the song.

**James Acaster**

The, 'Hey lamppost, what you knowing?'

**Nish Kumar**

'Hey lamppost, what you knowing? Yes.

**James Acaster**

Are you-, our producer, the great Benito would like to know why you sing a song.

**Nish Kumar**

Yes, it's interesting that neither of you-, I mean, this is the great Benito just doing his basic job and seeing through people who all know what the story is and trying desperately to open that out to the listeners.

**James Acaster**

Sure.

**Nish Kumar**

They have-, they do party pieces at American Canadian-,

**James Acaster**

The open spot gig?

**Nish Kumar**

No, not that.

**James Acaster**

Even more of an in-joke there.

**Nish Kumar**

Just as we try and make it less obscure.





**James Acaster**

For the listener-,

**Ed Gamble**

Tom Webb goes-,

**James Acaster**

For the listener, when we started out in stand up, comic called Tom Webb ran an open mic gig called party piece.

**Ed Gamble**

And now he spends every Thanksgiving with Nish' girlfriend.

**James Acaster**

Yes, yes. Just introducing people.

**Nish Kumar**

I cannot emphasize-, it's nice to look in Ben's eyes and see the phrase, 'This is going to get cut.'

**James Acaster**

Yes, yes.

**Nish Kumar**

They do party piece-,

**James Acaster**

I never look at him because that face is there a lot.

**Nish Kumar**

They do party pieces at American Canadian Thanksgiving, so you can do something, but it can't be related to your job in any way, just has to be a skill.

**James Acaster**

Well, you could do some comedy.

**Nish Kumar**

Yes.

**James Acaster**

Oh, yes, that would really-,

**Ed Gamble**

Oh, not related to your job.



**James Acaster**

Oh, okay. I just pointing out that they probably-, probably be a buzz kill at Thanksgiving you get up and shout angrily about Brexit.

**Nish Kumar**

So, yes, people do-, people, sort of, play games, people do readings, and I-,

**James Acaster**

Thing is, if you let me go and I'm invited, I can't just sit there and laugh at you, I have to do something as well.

**Nish Kumar**

Yes, yes.

**James Acaster**

So it's not like I'm, you know.

**Ed Gamble**

But also, you know if you invite James you have to invite me as well?

**Nish Kumar**

Yes, I know.

**James Acaster**

But I would do a little party piece

**Nish Kumar**

Listen, I can't just-, I'm not in a position to just invite-, start inviting people to Thanksgiving.

**Ed Gamble**

Well, then we'll have our own Thanksgiving.

**James Acaster**

You know, like the pilgrims inviting the Native Americans.

**Nish Kumar**

Yes, and how did that end for the Native Americans?

**James Acaster**

But that's us, right? We're the ones being invited, we're happy to take that risk.

**Nish Kumar**

I don't think you enough about the history of Thanksgiving to be-,



**James Acaster**

That's because I've never been invited to Thanksgiving, Nish. Maybe I'd know more about Thanksgiving if people invited me to the parties. But, as it is, I'm having to wing it.

**Nish Kumar**

Why don't you ask my girlfriend? You do know her.

**James Acaster**

I have asked her.

**Nish Kumar**

What did she say?

**James Acaster**

She ignores it. Ignores it and carries on doing whatever we're doing when we're talking about-, just ignores it and moves on.

**Nish Kumar**

She knows what's going on.

**James Acaster**

Like I haven't even said it. I'll come along and do some juggling.

**Nish Kumar**

You can't juggle.

**James Acaster**

I can. Well, no, I can't. But I can learn something.

**Ed Gamble**

So, roast potatoes on the side, do you know how they're cooked, in what, in particular?

**Nish Kumar**

My cousin does them in the goose fat

**Ed Gamble**

Yes.

**Nish Kumar**

That's how it gets crunchy.

**Ed Gamble**

Also, my girlfriend's mum makes very nice roast potatoes as well and it's been since revealed to me that she uses Michael Caine's recipe.



**Nish Kumar**

What?

**Ed Gamble**

So he did an interview for a national newspaper where he revealed his perfect way of cooking roast potatoes and a lot of people have taken that on as how to cook them. So it's to do with, like, I think also Delia has a similar way as well, but you parboil and then shake, really shake about so make them really fluffy on the outside.

**Nish Kumar**

Right.

**Ed Gamble**

I think it's something to do with the surface area so more fat can cling on and they can be even crispier if there's, like, flakes coming off at the side and stuff.

**Nish Kumar**

Right.

**Ed Gamble**

And then cooking them in goose fat.

**Nish Kumar**

Wow.

**Ed Gamble**

You know, I'm paraphrasing Michael Caine there, but, you know, that's-,

**Nish Kumar**

You're only supposed to cook the bloody taters.

**Ed Gamble**

That was going so well, I was so on board with it as a premise. and I thought, 'Nish is going to nail this. There's going to be, like, a little pun, like, a semi pun at the end, it's going to be perfect, 'but you went with, 'You're only supposed to cook the bloody taters.'

**James Acaster**

A drink for the gentleman.

**Nish Kumar**

I will be drinking a glass of Malbec with my dinner.

**James Acaster**

Up top. There they are.



**Nish Kumar**

The red wine boys.

**James Acaster**

First time that's happened on the show.

**Nish Kumar**

The boys.

**James Acaster**

The Malbec brothers, here they come. The Malbeckhams.

**Ed Gamble**

Victoria and David Malbeckham.

**James Acaster**

Posh and Malbecks, there they are. It works because they're posh. It works. Posh and Malbecks.

**Nish Kumar**

Posh and Malbecks. I love it. And, like, on Christmas, there's often-, I'll have, you know, some sort of Prosecco thing.

**James Acaster**

Before the meal?

**Nish Kumar**

Before the meal, yes. Before the meal, but then, yes, red wine with the meal and then immediately after the meal is finished quite a strong coffee to prevent me from immediately falling asleep.

**Ed Gamble**

Yes, I can imagine that has other effects as well.

**Nish Kumar**

Yes, it clears the system.

**James Acaster**

Quite a strong coffee or as you call it, a swift dump. That's how you think of everything, so, yes, 'I'll have a swift dump, please.'

**Nish Kumar**

A panic dash.

**James Acaster**

Do you not want to fall asleep directly, straight after Christmas dinner? I quite like it.



**Nish Kumar**

No, because, like, we normally-, if I'm here, it's a, sort of, opportunity, my, sort of, extended family is there and so it feels slightly anti-social to-, I mean, my cousin often goes and has a nap, but nobody ever really says anything to him because he's been doing all the cooking, but very often, you know, that's the time you want to be having some sweet chats.

**James Acaster**

My grandad just goes to sleep straight after Christmas dinner and, to be fair, we were all very angry with him.

**Nish Kumar**

Oh, really?

**James Acaster**

Yes, me, my brother and sister would be like, 'Grandad, don't go to sleep now, it's Christmas day, you're sleeping through Christmas.' And he would take ages to get ready in the morning and that would make us furious. We'd be waiting by the Christmas tree, all you want to do is open your presents, all you can think about, and he's having a god damn shave. 'What are you doing? What are you shaving? Where do you think we're going?'

**Nish Kumar**

Clean for Jesus.

**Ed Gamble**

I started my own Christmas tradition a couple of years ago of having a run before breakfast on Christmas day.

**Nish Kumar**

Oh, fuck you.

**James Acaster**

Rum?

**Ed Gamble**

Run, not a rum.

**James Acaster**

Oh, I thought you said a rum.

**Nish Kumar**

Christmas rum.

**Ed Gamble**

I go for a run.



**James Acaster**

Christmas rum, just wakes up and has a Morgan's Spiced.

**Ed Gamble**

Which does not go down well if people have to wait for their breakfast if I'm out having a run. But it really sets me up for the day, I'm very hungry if I go for a run.

**Nish Kumar**

I'm very hungry for the whole day anyway.

**James Acaster**

Yes, very selfish, going on them little Christmas runs so that you're hungry all day.

**Ed Gamble**

The only time I've ever slept after Christmas dinner is when I wasn't well and my grandma said, 'I've got these pills that really help if you've got quite a bad cold, they'll just help clear your head.' She game me a pill and it just-, it just knocked me out, and then-,

**James Acaster**

Was it a whole honey-glazed ham?

**Ed Gamble**

It was a whole one. So, since then we've had a running joke where we refer to her as a drug dealer-, she does not enjoy.

**James Acaster**

She would take that seriously.

**Ed Gamble**

Yes, she does not like it. It also just came out her handbag with no packaging.

**James Acaster**

She just gave it to you loose, it was a loose pill?

**Ed Gamble**

Yes, my grandma roofied me.

**James Acaster**

Merry Christmas.

**James Acaster**

Nish, we come to the desert, as you know, what I refer to as the king's meal.



**Nish Kumar**

Yes.

**Ed Gamble**

Well, I mean, you've never referred to it up until this point.

**Nish Kumar**

Yes, as the king's meal.

**James Acaster**

Well, it is, what I call it.

**Ed Gamble**

Please say you're going to have cheese, Nish.

**James Acaster**

Nish, let me give you an advanced warning. If you say cheese for Christmas dessert I will kill you on this podcast. Everyone will hear and I will go to prison for it.

**Nish Kumar**

I would no, I don't have cheese. I don't have a cheeseboard after Christmas dinner, but you're also going to hate this, what I have for Christmas dessert is what we all have, which is a grudging piece of Christmas cake. I do not like Christmas cake. We have it every year, no one ever eats it, we only have it so we can set fire to it. We only have it for the fire bit at the beginning.

**James Acaster**

Are you setting fire to the cake or the Christmas pudding?

**Nish Kumar**

Sorry, Christmas pudding, sorry, Christmas pudding, not Christmas cake.

**Ed Gamble**

I absolutely love it if your family misunderstood the tradition and set fire to Christmas cake every single year. That would make my blimmies faux pas look very small in comparison.

**Nish Kumar**

Wait, what is Christmas cake? Because I'm not sure I've ever had it.

**Ed Gamble**

Okay, it's a cake.

**Nish Kumar**

Yes.





**Ed Gamble**

But it's, like, dense, doesn't have it to be covered in-, the one I have's not as covered in marzipan and icing.

**Nish Kumar**

Is this your way of saying that you have Christmas cake.

**Ed Gamble**

Dense, fruity cake. No, I wouldn't have that for pudding, it's too dense.

**Nish Kumar**

Christmas pudding-,

**Ed Gamble**

Pudding is very dense as well.

**James Acaster**

I love Christmas pudding.

**Nish Kumar**

Do you love it?

**James Acaster**

I absolutely love it.

**Ed Gamble**

I came round to it in later years, you know, as long as you've got brandy butter.

**James Acaster**

Brandy butter and custard at the same time. That's what I have on it.

**Nish Kumar**

But, again, this is-, I believe custard to be the pancetta to Christmas pudding's Brussel sprouts. I think whenever I've enjoyed Christmas pudding it's because it's been absolutely drowned in custard, and I think what is actually wanted was a big bowl of custard.

**Ed Gamble**

I think we've found the first slogan for our merch, on the front of the shirt, 'I believe custard to be the pancetta to Christmas pudding's Brussel sprouts.'

**James Acaster**

Yes, that's a catchy slogan. Put that on there.

**Ed Gamble**

So, don't have it then. This is a dream restaurant, you don't have to have Christmas pudding.



**Nish Kumar**

So, what I would really love is a pudding that no longer exists. One year when I was here and I'd been to my parent's house for Christmas, I then came back into central London and in between Christmas and New Year's I had a peach cobbler at a place called Jackson and Rye.

**James Acaster**

Yes.

**Nish Kumar**

And they don't do it anymore.

**James Acaster**

Yes.

**Nish Kumar**

And it was-, it's my favourite dessert. I've stopped going to that restaurant.

**James Acaster**

Yes.

**Nish Kumar**

I refuse to eat there until they reintroduce the cobbler. It was a peach cobbler and they used to have vanilla custard with it and it was so god damn delicious.

**James Acaster**

I've seen you eat that cobbler.

**Ed Gamble**

I've never seen you eat your cobbler.

**Nish Kumar**

I absolutely love that cobbler.

**James Acaster**

He loves it. Loves the cobbler. He was so happy about it, he was talking about-, you know when someone is on their way to a place to eat and instead of just, like-, they're so excited about what they're going to have that they can't just talk about normal, everyday things. All they can talk about is the cobbler. So, all he was doing was walking through London talking about the cobbler and how much he loves the cobbler and then he sat down and ate it and in no way was it an anti-climax for him, it was exactly, it was as good as he always remembered it. But the saddest day was when it-, because it was closed for refurbishment, and then it opened again, and he was like, 'Let's go, it's back.' And I remember going in with you and they didn't have the cobbler anymore, and, instead, we just at a table and had some drinks and there was a table near us, I think, who were quite loud, so, like, the whole vibe of the place had changed and it was a sad day.



**Nish Kumar**

It was a sad day.

**Ed Gamble**

Did you ask them about the cobbler?

**Nish Kumar**

Oh, yes, oh, yes. Immediately. They said, 'We've changed the menu round.' And I was like, 'Well, why don't you change this menu to say, 'Go fuck yourselves.'"

**Ed Gamble**

Strong reaction. So when you say you don't go there anymore, is it because you're banned?

**James Acaster**

I'm allowed there. And they've started doing the cobbler again, I love it.

**Nish Kumar**

But, yes, one Christmas, I was back, I'd come back from spending time with my family between Christmas and New Years, and New Year's Eve we had dinner at Jackson and Rye and before we went to some New Year's Eve parties and I ate the cobbler, and I was like, 'This is the greatest New Year's ever, I love the cobbler.' It's dynamite cobbler. Dynamite.

**James Acaster**

What set it apart from other, like, is there something that-, have you had other cobbler's before?

**Nish Kumar**

I've had a couple of other cobbler's, but not in America. I think this is the problem, that I haven't had a cobbler in America.

**James Acaster**

Cobbler's like a, sort of, deep south dessert.

**Nish Kumar**

It's a very, like, yes, it's a very American dessert, but, so, I think I need to-, I think it's-, I've not had the real stuff. Cobbler is like, how would you describe it?

**Ed Gamble**

It's almost like crumble but with a different topping, right?

**James Acaster**

It's less crumbly. So, imagine, like, a crumble that has just, like, that topping as more of a rock face than a sandy beach.



**Nish Kumar**

Yes, yes, but it's sort of, like, a soft cake. It's somewhere between a cake and a crumble.

**Ed Gamble**

It's a cake pastry crumble.

**Nish Kumar**

That's right, yes. That's what it is, yes, and then a piece of fruit underneath it.

**Ed Gamble**

Stewed fruit, like-,

**Nish Kumar**

Peach, delicious peach. Absolutely amazing. And then the vanilla custard is the, like, that's an example where it's, like, the equivalent of putting pancetta on Brussels-, oh, no, no, no it's like putting pancetta on bacon. It's like bacon fried pancetta. Delicious.

**Ed Gamble**

That's the back of the t shirt.

**Nish Kumar**

Everything is delicious.

**James Acaster**

It's like bacon fried pancetta, and then a picture of-,

**Ed Gamble**

Custard on peach cobbler is like bacon fried pancetta.

**Nish Kumar**

It's the most-, it's, everything is delicious.

**Ed Gamble**

Made with real vanilla pods? For the custard?

**Nish Kumar**

I didn't ask.

**Ed Gamble**

Was there black bits in it?

**Nish Kumar**

Yes, there were black bits in it.



**James Acaster**

Yes, then it's made with real vanilla pods. Always got to use the real pods. Delicious.

**Nish Kumar**

Absolutely delicious. What a dessert.

**James Acaster**

Oh, man.

**Nish Kumar**

Because, you know, it is good to have a Christmas dessert, but Christmas pudding is, like, I cannot get on board with it. The thing is, it's too fun to not do and so every year that we did it, my parents were like, and my aunt and uncle were like, 'Let's stop doing it.' And then everyone was like, 'Yes, but at the beginning it's like woo.'

**Ed Gamble**

You could just set a plate on fire.

**Nish Kumar**

I don't know. But there's something really satisfying about the way it like, it's, sort of, like, 'Woo, it's on fire, but it's not on fire, woo.'

**Ed Gamble**

It is on fire.

**Nish Kumar**

It is on fire, but it's not, not in a bad way.

**James Acaster**

You could replace it with a different-, you could set fire to an effigy of Piers Morgan, yes? Merry Christmas.

**Nish Kumar**

Eat that bundle of sticks.

**James Acaster**

All rejoicing it.

**Ed Gamble**

It's pretty cruel, Nish, for your dessert to-, you've described it so eloquently and you've painted a real picture and I can almost feel like I can taste it, but it's been discontinued.

**Nish Kumar**

Well now you know how my-, now you understand my pain.



**Ed Gamble**

You've given everyone your curse of the peach cobbler.

**Nish Kumar**

Yes, exactly.

**James Acaster**

And Jackson and Rye have not had the courtesy to put the recipe online. Some places do that. There's a place called Honey Trap in New Zealand in Auckland and they did the best beef brisket sandwich I've ever had. It was incredible with this red cabbage coleslaw and these amazing pickles in them and then they stopped, it all shut, but then they put the recipe online. So me and my girlfriend at the time were able to have a go at properly making it on New Year's Eve.

**Ed Gamble**

Well, I think Nish needs this peach cobbler, so, listeners, I want you to tweet Jackson and Rye.

**James Acaster**

Yes, let's make this happen.

**Ed Gamble**

Hashtag bring back the cobbler.

**James Acaster**

Bring back the cobbler.

**Nish Kumar**

But not the Adam Sandler film.

**James Acaster**

Not the-,

**Nish Kumar**

Okay, bring back Kumar's cobbler.

**James Acaster**

Bring back Kumar's cobbler.

**Ed Gamble**

And petition to rename it Kumar's cobbler.

**James Acaster**

Yes, they bring it back and put it on the menu, they've got to name it Kumar's cobbler.



**Ed Gamble**

We know you're listening out there and you like to get involved. Tweet Jackson and Rye. Jackson in the traditional way, and the traditional way, R-Y-E. Jackson and Rye, bring back Kumar's cobbler.

**James Acaster**

Based in London, Soho.

**Nish Kumar**

Bring back Kumar's cobbler.

**James Acaster**

Bring back Kumar's cobbler.

**Ed Gamble**

The twitter is at @JacksonRye. Tweet them, bring back the peach cobbler.

**James Acaster**

Bring back Kumar's cobbler.

**Nish Kumar**

It's going to be really funny if since I last went there and checked, which I did do periodically for a time, they've now brought back the cobbler.

**James Acaster**

Yes, but they can still change the name.

**Nish Kumar**

Yes, change the name to Kumar's cobbler.

**James Acaster**

If it's back on the menu.

**Ed Gamble**

Yes, great, thank you.

**James Acaster**

Make them change the name to Kumar's cobbler. That's fair enough.

**Ed Gamble**

@JacksonRye, tag in on @menuofficial as well, so we can get something going. A real Christmas miracle. Bring back Kumar's cobbler.



**James Acaster**

Also, I think before-, at this point in the podcast I'd normally read your order back to you, make sure you're okay with it, but before we do, because it hasn't come up organically, but I think having you on this podcast it would be a remiss of me not to let you just vent about my Nando's order before we finish.

**Nish Kumar**

Oh my God.

**James Acaster**

It's food based and Nish really hates my Nando's order.

**Nish Kumar**

Your Nando's order, the fucking state of it.

**James Acaster**

Yes, I'm not going to defend myself, I'm just going to let you go for it.

**Nish Kumar**

Good, Christ, cheese and pineapple?

**James Acaster**

Yes.

**Nish Kumar**

Cheese and pineapple.

**James Acaster**

Yes.

**Nish Kumar**

In his god damn wrap.

**James Acaster**

In a wrap, yes.

**Nish Kumar**

Cheese and pineapple in a wrap.

**James Acaster**

For me, getting a wrap at Nando's is unforgivable.





**Nish Kumar**

Getting a wrap at Nando's can already go fuck itself. How are you going to make it even a worse Nando's order when you've already got a fucking wrap. 'I know, I'll pop some god damn lemon and herb chicken in there.'

**James Acaster**

No, not lemon and herb.

**Nish Kumar**

Sometimes medium

**James Acaster**

Always medium

**Nish Kumar**

No, sometimes it's lemon and herb if you have a gig after.

**James Acaster**

That's not true, medium always, if I've got a gig.

**Nish Kumar**

Fine, medium chicken, or as I like to call it, whitey plus. He's ordered whitey plus heat, he's put it in a fucking wrap.

**Ed Gamble**

Crazy.

**Nish Kumar**

And then he's added, 'Let's put some cheese in there. Nando's is famous for its dairy products.' That's already, if you don't mind me saying, an abomination against God and man. But then to put the lilttest of all the fruits.

**Ed Gamble**

A trip to Hawaii.

**Nish Kumar**

To put god damn pineapple in your god damn shitty wrap. Eff me. Eff me in the A.

**James Acaster**

So you would like still water to start. Some poppadoms made by your grandmother. You would like some lamb kebabs from the-,

**Nish Kumar**

Owl and Pussycat.



**James Acaster**

Owl and the Pussycat.

**Ed Gamble**

The shack out the back.

**James Acaster**

The shack out the back.

**James Acaster**

You'd like some goose cooked by your cousin.

**Nish Kumar**

Yes.

**James Acaster**

With the Coke soaked ham as well.

**Nish Kumar**

Yes.

**James Acaster**

Roast potatoes on the side.

**Nish Kumar**

Yes.

**James Acaster**

With a glass of Malbec.

**Nish Kumar**

Yes.

**James Acaster**

Posh and Malbecks. And you would like the Jackson and Rye Kumar's cobbler.

**Nish Kumar**

Bring back Kumar's cobbler.

**James Acaster**

Bring back Kumar's cobbler. That sounds like a delicious Christmas meal.

**Ed Gamble**

Sounds fantastic.



**Nish Kumar**

It was, I mean, it's like, it really-, our family dynamic has changed a lot, because when I was a kid my grandmother used to make a turkey and a full pork curry for my dad and uncle because they said it would, quote, 'Block them up for a month if they had to eat a full turkey.' And so my grandmother would genuinely make them a pork curry, and they would have, like, one spoonful of turkey and be like, 'Hmm, delicious.' And yes, my grandmother's Christmas pork curry was pretty impressive stuff.

**James Acaster**

Thank you, Nish.

**Ed Gamble**

Thank you very much, Nish.

**Nish Kumar**

No problem.

**James Acaster**

Merry Christmas to you.

**Nish Kumar**

Merry Christmas to us all.

**Ed Gamble**

Season's greetings.

**Nish Kumar**

Season's greetings. Bring back Kumar's cobbler.

**Ed Gamble**

Ho ho ho, that was Nish Kumar on the Off Menu podcast.

**James Acaster**

What a delicious Christmas meal.

**Ed Gamble**

What a delicious Christmas meal, what a lovely guest. It was a pleasure to have him here and I feel like we should plug his tour because he was such a nice Christmas boy.

**James Acaster**

Are you talking about his tour that's called It's in Your Nature to Destroy Yourself.

**Ed Gamble**

I am, well done James, you didn't learn that before we started recording at all. So that starts on the 25th of January.



**James Acaster**

All round the UK. Do not miss it. He's at the top of his game, this boy.

**Ed Gamble**

But, even more important than plugging his tour is to get Kumar's cobbler back on the menu at Jackson and Rye.

**James Acaster**

Hashtag bring back Kumar's cobbler.

**Ed Gamble**

Tweet @JacksonRye, do also tag in @offmenuofficial, which is our Twitter handle because it might get confusing, feel free to also explain maybe what the tweet's regarding, say, 'We'd like to see the peach cobbler back on the menu.'

**James Acaster**

Yes.

**Ed Gamble**

Hashtag bring back Kumar's cobbler, because otherwise it would be very confusing for the person who runs the twitter account.

**James Acaster**

Maybe you want to say, 'Hey, we'd like to see that peach cobbler back on the menu and so would Nish Kumar.'

**Ed Gamble**

Yes, do it. We're going to get that-, we're going to get that goddamn cobbler back on the menu. For now, I'm also on tour at around the same time, I start at a similar time as Nish, so if you're going to buy one ticket, Nish is very good, but edgamble.co.uk is where you can, if you've got a bit of spare cash.

**James Acaster**

Yes, I'm on tour next year. Nice boy. Merry Christmas.

**Ed Gamble**

James does his own PR. Merry Christmas. Subscribe, write a nice review and we will see you in the new year for another Off Menu podcast.