

FLAVOURS OF INDIA

£45.00 + VAT per person

STARTERS

SPICED DHINGRI KA SHORBA  
(MUSHROOM SOUP)

CRISPY KALE, SWEET POTATO & CHICKPEA CHAAT  
(CRISPY FRIED BRITISH KALE, ROASTED SWEET POTATO, CHICKPEAS TOSSED WITH RED ONIONS, TOMATO, GREEN CHILLIES, CORIANDER & POMEGRANATE, DRIZZLED WITH DATE AND TAMARIND CHUTNEY)

ACHARI JHINGE KA SALAD 
(PRAWNS PICKLED WITH INDIAN PICKLING SPICES, RED ONIONS, CUCUMBER, GEM LETTUCE, DILL LEAVES)

LAMB SAMOSA WITH MINT CHUTNEY
(LAMB MINCE WITH MILD SPICE FLAVOURS STUFFED IN THIN PASTRY AND FRIED, SERVED WITH MINT CHUTNEY)

PANEER TIKKA 
(TANDOORI-SPICED INDIAN CHEESE WITH ROASTED BELL PEPPERS AND ONIONS)

MAIN COURSE

CHICKEN MAKHANWALA 
(TANDOORI-SPICED ROASTED CHICKEN SIMMERED IN RICH CREAMY TOMATO AND CASHEW NUT GRAVY WITH A HINT OF FENUGREEK AND CARDAMOM)

KERALA FISH CURRY 
(SPICED FISH CURRY FROM SOUTHERN INDIA WITH COCONUT MILK, TAMARIND & CURRY LEAVES)

BAINGAN AUR ALOO KI SUBZI  
(ROASTED BABY AUBERGINE AND POTATO IN A MÉLANGE OF ONION AND SPICES)

DAL TADKA  
(YELLOW AND RED LENTILS TEMPERED WITH GARLIC AND CHILLI)

JEERA PULAO  

NAAN BREAD 
(ACCOMPANIED BY POPPADOMS, PICKLE, MANGO CHUTNEY)

DESSERT

GAJAR KA HALWA 
(SIMMERED CARROTS COOKED WITH GHEE, MILK AND NUTS)

FRUIT SALAD  

CURRY & CROWN

£50.00 + VAT per person

STARTERS

ZAFRANI MALAI GOBI AUR CHUKANDAR SHORBA  
(SOUP)

KAALA MOTI DAHI CHAAT  

(SALAD OF BLACK CHICKPEAS WITH SHALLOTS, TOMATO, GREEN CHILLI, FRESH CORIANDER, DATE AND TAMARIND CHUTNEY, YOGHURT, CHICKPEA VERMICELLI)

VEGETABLE SAMOSA WITH MANGO CHUTNEY 

MURG TIKKA 

(CHICKEN TIKKA MARINATED IN TRADITIONAL TANDOORI SPICES AND CHARGRILLED)

OMELETTE CHEESE KEBAB ROLL

(GRILLED LAMB SEEKH KEBAB ROLLED IN MASALA OMELETTE WITH SPICED CHEESE)

MAIN COURSE

LAMB ROGAN JOSH 

(SLOW-COOKED DICED LEG OF LAMB, A DELICACY FROM THE KASHMIR REGION WITH DELICATE FLAVOURS)

KADHAI JHINGA 

(TENDER PRAWNS SIMMERED WITH BELL PEPPERS, ONIONS, AND TOMATOES, ENHANCED BY A CUSTOM SPICE BLEND)

ALOO TIL WALA  

(BABY POTATOES TOSSED WITH SPICE BLEND AND SESAME SEEDS)

DAL TARKA  

(YELLOW AND RED LENTILS TEMPERED WITH GARLIC AND CHILLI)

ZAFRANI JEERA PULAO  

(RICE COOKED WITH SAFFRON AND CUMIN)

NAAN BREAD 

(ACCOMPANIED BY POPPADOMS, PICKLE, MANGO CHUTNEY)

DESSERT

GAJAR KA HALWA 

(SIMMERED CARROTS COOKED WITH GHEE, MILK AND NUTS)

FRUIT SALAD  

CHAI & COFFEE

SOUL OF INDIA

£60.00 + VAT per person

STARTERS

PUMPKIN AND COCONUT SHORBA

(CREAMY PUMPKIN SOUP WITH COCONUT MILK, CURRY LEAVES, AND CUMIN)

KAALA MOTI AUR ANAR KI CHAAT

(BLACK CHICKPEAS, POTATOES, POMEGRANATE, CHICKPEA VERMICELLI, SHALLOTS, YOGHURT, TAMARIND AND DATE CHUTNEY, MINT AND CORIANDER CHUTNEY)

VEGETABLE SAMOSA

WITH MANGO CHUTNEY

LAMB SAMOSA WITH MINT CHUTNEY

(LAMB MINCE WITH MILD SPICE FLAVOURS STUFFED IN THIN PASTRY AND FRIED, SERVED WITH MINT CHUTNEY)

ROASTED SALMON DILL CHUTNEY WALA

(ROASTED SCOTTISH SALMON MARINATED IN GREEN CHUTNEY)

TANGRI KEBAB

(CHICKEN DRUMSTICKS MARINATED IN A TANDOORI SPICE BLEND WITH YOGHURT, THEN GRILLED)

MAIN COURSE

LAMB ROGAN JOSH

(SLOW-COOKED DICED LEG OF LAMB, A DELICACY FROM THE KASHMIR REGION WITH DELICATE FLAVOURS)

CHICKEN MAKHANWALA

(TANDOORI-SPICED ROASTED CHICKEN SIMMERED IN RICH CREAMY TOMATO AND CASHEW NUT GRAVY WITH A HINT OF FENUGREEK AND CARDAMOM)

KADHAI PANEER

(INDIAN COTTAGE CHEESE COOKED WITH BELL PEPPERS, ONIONS, TOMATOES, WITH A BLEND OF HOME-BLENDED SPICES)

DAL TARKA

(YELLOW AND RED LENTILS TEMPERED WITH GARLIC AND CHILLI)

ZAFRANI JEERA PULAO

(RICE COOKED WITH SAFFRON AND CUMIN)

NAAN BREAD

(SERVED WITH POPPADOMS, PICKLE, MANGO CHUTNEY)

DESSERT

SAFFRON & CARDAMOM CRÈME BRÛLÉE TART

FRUIT SALAD

INDIAN PETITS FOURS

CHAI & COFFEE