



MOTHERS DAY DINING AT MULTI -AWARD WINNING ITIHAAS

Over the past 18 years, Mother's Day at Itihaas has become synonymous with lavish pampering and delectable cuisine. Itihaas's celebrated Head Chef has created a bespoke menu to impress your mother on a day dedicated to displaying your affection & appreciation for her love.

A BESPOKE 4 COURSE SAHRING MENU FROM 1PM -10.30PM: PRICED AT £39.00 PER PERSON

Appetiser

And Mixed Poppadum's with Pickles tray (G)

ENTREES (to share)

SAMOSA CHANNA CHAAT (V) (G) (D)

(Deconstructed potato samosa braised garam masala spiced chickpeas, cool minted yoghurt topped with tamarind chutney, and finally sprinkled with gram vermicelli or sev)

CHILLI PANEER (D) (G) (V)

(Crispy Paneer stir-fried with spring onion, mixed peppers, chilli and garlic, tossed together in a dark soy sauce. An Indo-Chinese fusion.)

Murgh Tikka (D) (N)

spiced tender chicken breast cooked on skewers in traditional clay oven with minted chopped salad

Chat patti Gol Guppa (G) (V)

Crispy wheat shells, spiced potato and chickpeas, tamarind water.

MAIN COURSE (To Share)

RAILWAY LAMB CURRY

(Tender pieces of Spring Lamb cooked very slowly on the stove with a secret blend of spices in a hot onion & tomato gravy with a heavy influence of whole & black cracked pepper)

PUNJABI KADHI (D) (N) (V)

(Deep fried gram flour & onion fritters doused in a thick & creamy yoghurt curry tempered with turmeric, curry leaves, mustard seeds & dried whole red chillies)

Banarasi Kofta (V) (D) (N) (G)

Cottage cheese and dry fruit dumplings cooked in a creamy rich sauce flavoured with cardamom and cinnamon.

MAKHANI MURGH (VEGITARIAN ALTERNATIVE PANEER) (D) (N) (V)

(Diced Chicken Tikka drowned in a rich tangy sauce, laced with cardamoms, fresh cream and yoghurt with a subtle hint of chilli)

TRADITIONAL TARKHA DALL

(lentils cooked in a Dhaba style sauce with ginger & tomatoes)

ACCOMPANIMENTS (To Share)

KASHMIRI VEGETABLE PULAO

(Fragrant Basmati rice cooked with assorted fresh seasonal vegetables in mild yet bold flavoursome Kashmiri spices)

MIXED NAAN BASKETS (G) (D)

(Unleavened breads cooked in a clay oven & brushed with butter)

POMEGRANATE RAITA AND SALAD (D)

(Thick greek yoghurt made colourful with pearls of pomegranate, served with separate helping of fresh salad)

DESSERTS PER PERSON

Mixed Berry Cheese Cake (D) (N) (G)

Gajjar Halwa (N) (D)

Bhadam Malai Kulfu (N) (D)

V- Vegetarian, **C-** Chicken, **L-** Lamb

F- Fish, **G** – Gluten, **D** - Dairy

N- Contains Nuts or Traces of nuts

