



## FATHER'S DAY SUNDAY 19<sup>th</sup> JUNE

### AT MULTI -AWARD WINNING ITIHAAS

Over the past 18 years, Father'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 father on a day dedicated to displaying your affection & appreciation for his love.

**COURSE SHARING MENU FROM 1PM -10.30PM: PRICED AT £38.00 PER PERSON**

#### **APPITISER**

**And Mixed Poppadum's with Pickles tray**

#### **ENTREES**

##### **Delhi Paapri Chaat (D/G)**

Crispy delicate discs of pastry topped with chick peas and potatoes, accompanied by sweet yoghurt and tamarind chunkey.

##### **Chilli Mushrooms (vegan friendly) (G)**

Tempura battered white bottom mushrooms, stir-fried with spring onion, mixed peppers, chilli and garlic tossed together in a dark soy sauce. Indo-Chinese fusion.

##### **Murgh Tikka (D)**

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

##### **MINTED LAMB SEEKH KEBAB (D)**

Spiced spring lamb finely minced and cooked on red-hot steel rods over smoked charcoal, finished in a paper thin chappati wrap filled with sliced red onions and tamarind chutney drizzle.

## **MAIN COURSE**

### **RAILWAY LAMB CURRY (D)**

(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)

### **DHANIYA MURGH (D)**

(Tender pieces of chicken curried in thin but smooth gravy, cooked on the spicy side with onions, paprika and coriander)

### **MAKHANI PANEER (D/N)**

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

### **MAKHANI DALL (D)**

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

## **ACCOMPANIMENTS**

### **KASHMIRI VEGETABLE PULAO**

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

### **MIXED NAAN BASKETS (D/G)**

(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