



Sit-Down Set Menu **(Minimum 8 Diners)**

Poppadum's with chutney & red vinegar pickled onions (G)(V)

STARTERS

Chilli Mushrooms

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

Amrītsari Cod Tempura

In a spiced golden batter with tomato chilli relish (F, G)

Delhi Paapri Chaat

Crispy delicate discs of pastry topped with chickpeas and potatoes, accompanied by sweet yoghurt and tamarind chuntesy. (D,G)

MAIN COURSE

Makhani Murgh (Contains nuts)

Tender pieces of chicken taken straight from the clay oven and blended into a smoke tomato sauce with generous helpings of cream and yoghurt, and a hint of dried fenugreek. (D, N)

Methi Aloo Gobi (Vegan Friendly)

Baby potatoes cooked with cauliflower florets in a light fenugreek marination. A simple dish that feeds the soul

Makhani Dhal

Black lentils cooked in a creamy rich gravy with ginger, garlic, creamed tomatoes & added green chillies for that extra kick (V) (D)

A selection of garlic, coriander & butter unleavened Tandoori breads cooked in a clay oven (V) (G) (D)

Fragrant Basmati rice lightly spiced with cumin (V)(G)

DESSERT

Traditional Gulab Jamun*

Two sweet dumplings fried in hot sugar syrup. Garnished with chopped pistachios and cashew nuts. In a thick rabari sauce. (V) (G) (N) (D)

£39 per person

Drinks will be charged as per actual consumption