



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

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

STARTERS

Chilli Paneer (D,G)

Homemade Indian cheese, 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 chunkey. (D,G)

Murgh Tikka

Tandoori-spiced chicken cooked in a charcoal clay oven. (D)

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)

Laal Mirchi Rogan Josh

Tender spring lamb cooked in a red-hot onion & tomato gravy, spiced with aromatic garam masala & garnished with freshly chopped coriander.

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)

Pomegranate Raita, a thick salted yoghurt made with chopped tomato, onion and pomegranate. (D)

DESSERT

Saffron and Pistachio Rasmali (D,N)

Creamed sponge pudding in a rich milk and pistachio base. Consider as the dessert of royalty..

£46.50 per person

Drinks will be charged as per actual consumption