



## **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**

#### ***Pistachio Gajar Halwa with Almond Kulfi (D,N)***

A rich carrot pudding served hot paired with a almond ice cream (kulfi) as the dessert of royalty..

**£49.50 per person**

*\*Drinks will be charged as per actual consumption\**