

MOTHER'S DAY MENU £49.50 PER PERSON

APPETISER AND MIXED POPPADUM'S WITH PICKLES TRAY (G)

ENTREES(to share)

- ALOO PAPRI CHAAT (V) (G) (D) CRISP PASTRY AND SPICE POTATO DRIZZLED IN TAMARIND, YOGURT AND CORIANDER DRESSING
- CHILLI PANEER (D) (G) INDIAN CHEESE, STIR-FRIED WITH SPRING ONIONS, MIXED PEPPERS, CHILLI, AND GARLIC,
- MURGH TIKKA (D) (N) SPICED TENDER CHICKEN BREAST COOKED ON SKEWERS
- BEETROOT TIKKI WITH BEETROOT CURD AND FIG CHUTNEY.

MAIN COURSE (To Share)

- RAILWAY LAMB CURRY
- PUNJABI KADHI (D) (N) (V) GRAM FLOUR & ONION FRITTERS IN A THICK & CREAMY YOGHURT CURRY
- METHI ALOO GOBI (VEGAN FRIENDLY) BABY POTATOES COOKED WITH CAULIFLOWER FLORETS
- BUTTER CHICKEN (VEGETARIAN ALTERNATIVE PANEER) (D) (N) (V)
- SMOKED MAKHANI DAAL (D)

ACCOMPANIMENTS (To Share)

- KASHMIRI VEGETABLE PULAO
- MIXED NAAN BASKETS (G) (D)
- POMEGRANATE RAITA AND SALAD (D)

DESSERTS PER PERSON

- MIXED BERRY CHEESE CAKE (D) (N) (G)
- GAJJAAR HALWA (N) (D)
- BABY GULAB JAMUN (N) (D)