



2nd Anniversary Menu

Includes a welcome drink & Strawberries on arrival

Savouries

Poppadum's with condiments (G)

Mix Platter to share

Murgh Malai Tikka

Supreme chicken marinated with ginger, garlic, cream, cheese & coriander

Amritsari Fish Pakora (G)

Popular Punjabi snack, succulent fish chunks deep fried in a herby batter and sprinkled with chaat

Lamb Shammi Kebab

Ground lamb patties with herbs and spices

Onion Bhaji (V)

Vegetarian Platter to share

Aloo Tikki (G)

Pan fried potato cutlets

Paneer Tikka Hariyali

Spice marinated cottage cheese

Vegetable Samosa (G)

Onion Bhaji

Main Course

Please select one main course from below

Railway Mutton Curry

Chunks of mutton on the bone cooked in its own juices with ginger, caramelised onions and ground aromatic spices

Murgh Tikka Lababdar

Chicken tikka simmered in a satin smooth yoghurt and tomato gravy with kasoori methi

Fish Karahi Masala

Tilapia fish fillet simmered in karahi masala

Tandoori Mixed Grill

Selection of kebabs served with green salad & mint chutney

Vegetarian Thali (G)(N)(V)

Paneer makhni, tarka daal, subz ki miloni, pulao rice, naan, raitha, salad and pickle

For the table

Aloo Matar, Daal Makhni, Pilau Rice & Assorted Naan bread.

Desserts

Apple Jalebi with vanilla ice cream (G)

Or Cheesecake

£24.95 per person