



New Year's Eve Menu

APPETISERS

Poppadoms with chutney

STARTERS TO SHARE

Achari Murgh Tikka

Mouth-watering piece of Chicken marinated with herbs then cooked in the Tandoor

Gilafi Sheek

Succulent lamb sheek kebab coated with herbs, peppers and mild English cheddar

Paneer Tikka Kali Mirch (V)

Cottage cheese marinated in bell peppers, tomatoes and spices. Then grilled over charcoal

Onion Pakora (G)(V)

Strands of onions and peppers crispy fried in a gram flour batter

MAIN COURSE

Please select one main course from below

Butter Chicken

Chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream

Kosha Mangsho

Lamb cooked in its own juices with aromatic spices and caramelised onion and ginger

Jhinga Tawa Masala

Pan griddled king prawns cooked with black pepper, coriander seeds and caramelised onions

Tandoori Mix Grill

Vegetarian Thaali (V)

FOR THE TABLE

Aloo Matar, Daal Makhni, Saffron Pilaf Rice & Assorted Bread Basket (G)

DESSERTS

Apple Jalebi with vanilla ice cream (G)

OR

Kulfi Indian Ice Cream (N)

(V) = Denotes Vegetarian, (N) = Contains Nuts, (G) = Contains Gluten

£38.95per person