

9th Anniversary Fayre

AMUSE-BOUCHE

Dahi Puri, a Mumbai street delicacy with explosive flavours packed inside mini savoury shells (V)

Poppadoms with a trio of chutneys (V)

STARTERS TO SHARE

COMBO PLATTER of Chicken Malai Tikka, Gilafi Seekh, Mini Onion Bhaji (V) & Punjabi Samosa (V) served with mixed herb chutney

Or

VEGGIE PLATTER (V) of Punjabi Samosa, Aloo Tikki, Mini Onion Bhaji & Achari Paneer Tikka served with mixed herb chutney

MAIN COURSE

Your choice of main dish served with **Saffron Pilau (V)**, **Garlic Naan (G)** & **Bombay Aloo (V)**

Murgh Anarkali

Grilled chicken breast stuffed with mild cheddar, spinach, pomegranate, mace-cardamom spice mix in a satin smooth velvety sauce

Chicken Kadhai Angaar

Succulent chicken tikka in a smoky charcoal aroma infused sauce with onions & bell peppers

Lamb Kalpasi

Diced lamb cooked in its own juices with aromatic spices laced with black stone flower – we probably are one of the few restaurants that uses this lichen spice

Awadhi Gosht

Locally sourced lamb braised in a smoky fragrant sauce, a Mughlai delicacy

Malabari Prawn Curry

King prawns with tempered mustard and curry leaves and finished with coconut cream

Malai Kofta (V)

Ever-popular mixed veg dumplings simmered in a smooth tomato based gravy with redolent of kasoori methi (fenugreek leaves)

DESSERTS

Platter of Classic **Gulab Jamun (G)** with a scoop of Vanilla Ice-cream & **Malteser Cheesecake (N)**

Or

Fancy a Liqueur/Shooter Instead!

Choose from Bailey's, Cointreau, Amaretto, Tia Maria, Limoncello, Sambuca, Baby Guinness, Coinbasco and many more...

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

£29.95 per person