



Authentic Indian three course meal
Starters all accompanied with salad & garnish

Onion bhaji (v,vg)

Crispy sliced onions flavoured with coriander seeds, chilli flakes, lightly fried in chickpea coating

Lamb kebab

Charcoal grilled lamb mince, infused with fresh mint, coriander seeds and green chilli

Chilli paneer

Stir fried paneer tossed with onions and mixed peppers in a sweet chilli sauce

Chilli chicken

Pan fried chicken, mixed pepper, onions with a sweet/tangy sauce, served with fresh green chilli

Amritsari fish

Tilapia, flavoured with turmeric, cardamom & fenugreek then lightly fried in a chickpea batter

Aloo tikki & channa (v,vg)

Light spice potato cake infused cumin, with curried chickpeas & tangy sweet tamarind sauce

Mains – all accompanied with coriander naan, plain basmati rice, raita & pickles

Karahi chicken

Slow cooked chicken in thick, rich tomato, onion sauce, fresh garlic, green chilli & coriander

Tharka daal (v,vg)

Yellow & black lentils simmered with cumin, turmeric, ginger, slow cooked with fresh tomato.

Punjabi full flavour lamb

Tender Lamb, cooked with cardamom, cinnamon, cumin in tomato-onion gravy & coriander

Aloo gobi (v,vg)

Lightly fried potato wedges & cauliflower cooked with garlic, ginger, turmeric & fresh coriander

Goan fish curry

Cod fillet simmered in coconut & mustard tomato base, fresh green chilli & a touch of tamarind



Butter chicken makhani

Slow cooked chicken, made with a light tomato and onion gravy flavoured with spices and cream

Mutter paneer (v)

Cubes of cottage cheese, peas simmered in a medium spice rich tomato & onion gravy

Deserts

Gulab jamun (v)

Fried sweet dumpling balls made from fresh milk and soaked in a sugar syrup

Gajjar halwa (v)

Punjabi dish made from grated carrots, immersed with green cardamom, pistachios & almonds

Kheer (v)

Classic rice pudding , flavoured with black cardamom, saffron, cashews, almonds & pistachios

Caramel brownie decadence (v)

Belgian chocolate truffle mousse, soft caramel on sticky brownie, with chocolate ganache

Marbled chocolate & mint fondant (v)

Marbled Belgian chocolate truffle centred with soft white mint fondant on chocolate sponge

Rhubarb & custard ginger pudding (v)

Rhubarb compote and custard baked in ginger sponge on sweet pastry with crumble sprinkling

Black cherry & chocolate semifreddo (v,vg)

Black cherry mousse, cocoa dusted, centred with chocolate mousse on a cookie crumb

Mixed selection - 1 starter, 1 vegetarian main, 1 meat or fish main & 1 desert

Vegetarian selection - 1 starter, 2 mains & 1 desert

Please advise if any dietary requirements, certain items may contain traces of nuts