

THEATER SET MENU

(MIN 2 PERSONS TO SHARE)

Served from 6:00pm-7:00pm and 9:45pm-10:30pm

KINDLY CHOOSE ONE FROM EACH COURSE

Welcome Drink – Glass of Wine (125ml)/Beer (half pint)

STARTERS

TACOS - Indian Twist to the Mexican street fav – Choice of Pulled Chicken or Spicy Rajma in taco shells – (shared dish)

Lamb Shami Kebab - Clove smoked Lamb patties, melt in mouth, mint raita

Fish Amritsari – Tilapia Fish, Gram-flour batter fried, carom seeds, paprika

Aloo Papdi Chaat (v) – Crisp flour pancake spheres, chickpeas, potatoes, yogurt, tamarind chutney

Tandoori Paneer Tikka (v) – Cottage cheese cubes, tandoori spice marinade, chargrilled

MAIN COURSE

Goan Fish Curry – Tilapia Fillet, Goan dry red chillies, coconut milk, plum tomatoes

Gaylord Butter Chicken –Tandoori Chicken strips, signature makhni gravy, scented with aromatic spices

Malai Kofta (v) – Vegetable and cottage cheese dumplings, mildly spiced vegetable curry

Masala Wild Mushrooms, Singhara (v) – Wild and button mushrooms, water chestnuts, royal cumin

ACCOMPANIMENTS (sides to share)

Zaafraan Basmati – Fluffy long grain rice with Saffron

Naan – Tandoori baked bread, fresh from the Charcoal oven

DESSERT

Gajar Halwa - Indian carrot pudding, contains nuts

Kulfi - Indian ice cream made from fresh milk, topped with nuts

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**Dinner - TWO COURSES £14.95 pp – THREE COURSES £18.95 pp**

Minimum 2 persons

This menu is served from 6:00pm-7:00pm (tables to be vacated by 8:00 pm) and 9:45pm-10:30pm (table to be vacated by 11:30pm)

Inclusive of VAT, 12.5% recommended gratuity will be added to the bill  
We levy a cover charge of £1.50 to include poppadum's, salad and chutney platter  
Food may contain traces of nuts. Complete allergen information is available. Alcoholic drinks will be served to persons over 18 years of age