



New Year's Eve 2017 - Premium 4 Course tasting menu with seafood (15 dishes)

£45 pp (min 2 persons)

“Celebrating festive spirit – all the mentioned dishes are served to give you a taste of everything”

Glass of Champagne – Drappier Brut Classic NV (125 ml) or

Glass of selected White/Red White Wine or Cobra Beer or

Signature Saffrontini Cocktail

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**TANDOORI MURG KE PARCHEY**, baby chicken, infused with saffron and creamed yogurt, chargrilled

**SHIKHAMPURI SHAMI KEBAB**, lamb mince with split chickpeas pattie, aromatic spices,

**TANDOORI GUINEA FOWL**, Cottage Cheese, spiced yogurt marinade, fresh mint, chargrilled (v)

**MASALA KULCHA**, leavened bread with masala filling

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PRAWN COCONUT CURRY, king prawns in mild fragrant coconut curry

CHICKEN TIKKA MASALA, simmered in fenugreek rich tomato gravy

LAMB CHOPS, in spice mix marinade, chargrilled in clay oven served with mint raita

BAGHARE BAINGAN, baby aubergine, fried and simmered in sesame and peanut sauce (v)

DAL MAKHNI, House Specialty – creamy black lentils cooked overnight (v)

Baby Naan or Paratha

Zaffrani Zeera Pulao

Cucumber Aur Anar Raita

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**Malai Kulfi with fresh Strawberries Or Badaami Gajar Halwa**

**Masala Chai Shot**

**Menu @£45 per person. Minimum 2 persons**

Inclusive of VAT and cover charge of £1.50. Recommended Gratuity of 12.5% shall be added. Kindly ask server for allergen information. Alcoholic drinks shall be served to over 18s only and can be substituted for soft drinks.

Kindly ask server for details.



*New Year's Eve 2017 - 4 Course feast Vegetarian menu*

*£40 pp (min 2 persons)*

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*"Celebrating festive spirit – all the mentioned dishes are served to give you a taste of everything"*

*VEGETARIAN MENU*

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Glass of Champagne – Drappier Brut Classic NV (125 ml) or Non Alcoholic Cocktail

Glass of selected White/Red White Wine or Cobra Beer or Lassi

CHATS and STARTERS

GOL GAPPA SHOTS, puffed savouries with spiced water

DILLI KI PAPDI CHAAT, crisp flour pancakes with chana, potato cubes, tamarind and yogurt

DILLI KI ALOO TIKKI, crisp potato patty filled with spiced split chick peas

TANDOORI PUDINA PANEER TIKKA, Cottage Cheese, spiced yogurt marinade, fresh mint, chargrilled

MASALA KULCHA, leavened bread with masala filling

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**MAIN COURSE**

**PANEER MAKHNI**, simmered in fenugreek rich tomato gravy

**MUSHROOM DO-PYAZA**, button mushroom, pepper trio, spicy onion masala

**METHI AUR PALAK CORN**, creamed spinach with fenugreek, corn kernels and ginger spice

**DAL MAKHNI**, House Specialty – creamy black lentils cooked overnight

**Baby Naan or Paratha**

**Zaffrani Zeera Pulao**

**Cucumber Aur Anar Raita**

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Kulfi with fresh strawberries Or Badaami Gajar Halwa

Masala Chai

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**Menu @£40 per person.** Minimum 2 persons

Inclusive of VAT and cover charge of £1.50. Recommended Gratuity of 12.5% shall be added. Kindly ask server for allergen information. Alcoholic drinks shall be served to over 18s only and can be substituted for soft drinks.

Kindly ask server for details.