

SET MENU FOR GROUPS £28 PER HEAD

Papadam plain and spicy with assortments of chutney

STARTERS

Non-Vegetarian Platter of assorted starters

Rice crusted King prawns, cardamom chicken tikka, pickling chicken, battered monkfish and seekh kebabs

Vegetarian Platter of assorted starters

Samosa, paneer tikka, aubergine, potato patties, onion and potato fritters

MAIN COURSE

* Lal maas (Winner of the Best Traditional Dish award in the National Curry Week competition)

A fiery lamb curry from western India. Cubes of lamb steeped in a spice-laced yogurt marinade and cooked with a generous amount of chillies and a hint of cardamom and cumin 🌶️🌶️

Old Delhi Style Chicken

Chicken tikka cooked in the clay oven and simmered in a fenugreek-scented tomato sauce 🌶️🌶️

Palak Paneer

Cumin-scented Indian cheese (paneer) cooked with spinach, fenugreek leaf, tomato and spring onion 🌶️🌶️

Spiced potatoes with cauliflower (dry)

Cauliflower and potatoes braised with mustard seeds, cumin, caramelized onion and green chillies 🌶️🌶️

Black Lentils in a Butter Sauce

The ever-popular Dal Makhani with tomato and fenugreek 🌶️🌶️

Pulav rice

Plain naan

Cheese and chili naan

Spring onion, cucumber and mint raita

DESSERT

Rose kulfi with fruit compote

Please note that some of our dishes may contain or have been in contact with nuts

No genetically modified ingredients are used

* Contains nuts Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

Note; 10% discretionary service charge will be added to your bill.