

Diwali Festival of Lights Menu £32.95 per person, 23rd – 30th October

Pre Starter Poppadom with homemade Chutneys

Live Cooking Station/Pulkha Trolley (please choose one dish from the cooking station)

Chicken Tikka Salad (d)

Chicken tikka with mint yogurt, roti croutons, herb & baby leaf salad

Aloo Tikki Chaat (v) (d)

Battered potato cakes infused with cumin, served with chickpeas and chutneys

Pani Puri Chaat (v)

Crispy puri filled with chickpeas, potato masala, with sweet & sour tangee water

Dahi Gulgulas (v) (d)

Fried lentil balls with sweet & sour yogurt & tamarind chutney

Mini Wraps (d)

Roti filled with chicken or lamb boti, crispy salad, coriander & mint chutney

Dilli Ka Chila (v) (d)

Crispy lentil pancake with urad and moong, green chillies, ginger and coriander, stuffed with paneer and peas, served with a mint chutney

Vegetarian Starters (please choose any one of the following)

Pappad Paneer (d)

Spiced marinated paneer with crushed poppodoms

Sabzi Selection Half each of samosa, onion bhaji & aloo paneer bhaji

Potato Asparagus Tikki Cumin flavoured potato and asparagus deep fried patty

Non Vegetarian Starters (please choose any one of the following)

Lamb Chops (d) Marinated with ginger, garlic & freshly ground roasted cloves

Haryali Murgh Tikka (d)

Diced chicken fillet marinated in fresh mint & coriander, flavoured with garam masala

Amritsari Machli

Cod coated with carom flavoured batter, fried for a dry and crisp finish

Venison Seek Kebab

Charcoal grilled minced venison fillet flavoured with coriander seeds, fresh mint and garam masala, filled with chutney

Vegetarian Mains (please choose any one of the following)

Channa Bhatura Chickpeas in a spicy sauce with Bhatura (fried Indian bread)

Saag Paneer (d) Paneer cooked with spinach, onion & fenugreek

Vegetable Poriyal

Seasonal fresh vegetables tossed with coconut, onions, curry leaves and mustard seeds

Aloo Ras Missa (d)

Baby potatoes in yogurt and garam masala sauce with Bhatura (fried indian bread)

Khatta Meetha Kadu Fenugreek flavoured sweet and sour pumpkin

Non Vegetarian Mains (please choose any one of the following)

Adraki Murgh (d)

Chicken cooked with ginger in a rich tomato & onion gravy flavoured with Indian spices

Kerala Lamb Curry

Chopped lamb shank in onion, tomato & coconut sauce, served on the bone

Chicken or Lamb Saag

Chicken or Lamb and spinach cooked with ginger, onions, garlic and tomatoes

Sarso Wali Machli

Fish cooked in a rich onion and tomato sauce, flavoured with mustard, curry leaves and Indian spices

Served with

Channa Bhatura & Aloo Ras Missa served with Bhatura (fried Indian bread). Other mains have a choice of one of the following: Pilau Rice / Chilli & Corriander Naan(d) / Plain Naan(d)

Dessert (choose any one)

Jalebi Sweet pretzel dipped in a sugar syrup

Chenna Payas (v) (d) A Bengali speciality, soft cottage cheese balls in Rabri

Stick Kulfi (d) (v)