

## £20 PER HEAD

All the dishes listed below in the mains section will be served as one meal on the table

### TO START

#### CHICKEN CHAT MASALA

Spiced Hot, Sweet and Sour Chicken. Served with Puree and Salad

OR

#### ANGARI MURG TIKKA

Boneless Chicken breast cooked in clay oven marinated in yogurts, chilli and garlic seasoned with herbs and homemade spices

### MAINS

#### MURGH TIKKA MASALA

Special tikka chicken barbecued in tandoor, then cooked with fresh yoghurt and a mixture of medium spices giving a unique taste and rich flavour

#### NARAM TURKEY

Roast Supreme Turkey in deliciously spiced honey sauce

#### KHAZANA DAL-E-GOSHT

Diced lamb cooked with lentils and medium spiced with sweet and sour: from the house of dhansak.

### SUPPORTED WITH

#### House Speciality Pulao

Basmati Rice cooked with Fresh Vegetables and herbs

#### Sag Paneer

Fresh Spinach Cooked with Cheese in garlic flavour

#### Bombay Gobi

Spicy Cauliflower

#### Mixed Nan Breads

(Plain, Garlic)

## £25 PER HEAD

All the dishes listed below in the mains section will be served as one meal on the table

### TO START

#### ANGARI MUR TIKKA

Boneless Chicken breast cooked in clay oven marinated in yogurts, chilli and garlic seasoned with herbs and homemade spices

OR

#### KATHI KEBAB

Diced tender roast lamb, tossed with onions and tomatoes, well spiced, served in butter chapatti

### MAINS

#### MURGH TIKKA

#### JALFREZI

Pieces of tikka spring chicken, cooked in a special sauce with capsicum, onion and tomatoes, medium to hot spiced.

#### NARAM TURKEY or DUCK

Roast Supreme Turkey or Duck in deliciously spiced honey sauce

#### HOME STYLE LAMB CURRY

House speciality of spring lamb cooked with baby potatoes and softened with coconut milk, tempered with curry leaves and black mustard seeds.

### SUPPORTED WITH

#### House Speciality Pulao

Basmati Rice cooked with Fresh Vegetables and herbs

#### Bhindii

Tender Oakra, Srir fried with herbs and spices

#### Mixed Nan Breads

(Plain, Peshwari, Garlic)

### TO FINISH

Gulab Jamon with Ice Cream Tea or Coffee

## £30 PER HEAD

All the dishes listed below in the mains section will be served as one meal on the table

### TO START

#### BORO CHINGRI BHUNA

Bay of Bengal fished tiger prawns, tossed in garlic, ginger and shallots, delicately spiced with lime zest

OR

#### PANCH MISHALI

Selection of Kebabs, Tikkas and Pakuras from our Tandoor

### MAINS

#### CHIKEN TIKKAJALFREZI

Pieces of tikka of Turkey, cooked in a special sauce with capsicum, onion and tomatoes, medium to hot spiced.

#### GOSHT SALLI JARDALOO

Classic Parsee dish of tender spring lamb cooked with apricots, herbs and spices, topped with crisp straw potatoes

#### CHINGRI SAGWALA

King Prawn and fresh spinach cooked with garlic, ginger, cumin herbs and spices

### SUPPORTED WITH

#### House Speciality Pulao

Basmati Rice cooked with Fresh Vegetables and herbs

#### Chatri

Fresh Mushroom mostly cooked with onions

#### Bhindii

Tender Oakra, Srir fried with herbs and spices

#### Mixed Nan Breads

(Plain, Peshwari, Garlic)

### TO FINISH

Gulab Jamon with Ice Cream Tea or Coffee

A non-refundable deposit of £10 per person is required to confirm your booking. Christmas Meal pre-ordered is advisable. An extensive selection of fine wines and champagne are available to complement our superb cuisine. Vegetarians' meals available. English meals can be provided by an advanced request. All prices are inclusive of VAT. There will be a 10% service charge on all parties of 8 and over

## £20 PER HEAD

Available in December

*All the dishes listed below in the mains section will be served as one meal on the table*

### TO START

#### VEGETABLE CHOPS

Spiced dumplings made of peas, carrots and beetroot, fried until crispy and served with chilli-garlic sauce

#### OR MAKKAI PIAYZI

Onion bhaji made with slices of fresh onion coriander and sweet corn in a seasoned gram flour batter

### MAINS

#### PANEER MASALA

Paneer dices in a rich nutty, tomato and creamy gravy, flavoured with fenugreek and garam masala.

#### ACHARI BAINGAN

Baby aubergine, tossed in piquant sauce flavoured with panchporan (five spices) and mixed pickle

#### KERALA FISH CURRY

Tilapia fish steaks simmered in a light and spiced stew of coconut and onions, flavoured with curry leaves and black pepper

### SUPPORTED WITH

#### House Speciality Pulao

Basmati Rice cooked with Fresh Vegetables and herbs

#### Sag Paneer

Fresh Spinach Cooked with Cheese in garlic flavour

#### Bombay Gobi

Spicy Cauliflower

#### Mixed Nan Breads

(Plain, Peshwari, Garlic)

*A non-refundable deposit of £10 per person is required to confirm your booking. Christmas Meal pre-ordered is advisable. An extensive selection of fine wines and champagne are available to complement our superb cuisine. Vegetarians' meals available. English meals can be provided by an advanced request. All prices are inclusive of VAT. There will be a 10% service charge on all parties of 8 and over*