FESTIVE FEAST

LUNCH &29/PP | DINNER &39.5/PP

PRE-STARTER (to share)

Tangy Boondi Broccoli (IF) Broccoli florets marinated in pickle-infused yogurt, coated with chickpea pearls

Chana Bhoojia (VGF) A chickpea, onion palak bhaji crunch

SMALL PLATES (combination of)

Shahi Adraki Chops (F) Lamb chops marinated with fresh ginger and home-ground spices

Cheesy Zaffrani Mur (F) Chicken marinated with saffron, cheddar cheese, and hung curd

Fish Amritsari (IF)(IF) Crisp fried Tilapia fillets in a spiced gram flour batter

Masala Vatada Vada* $\textcircled{O}{\mathbb{G}}{\mathbb{F}}$ Spiced mashed potato balls in a gram flour batter

BIG EATS (to share)

Old Delhi Butter Chicken (NGF) Chicken tikka in a fragrant butter-based tomato and cream sauce

Kheema Matar Masala (F)(F) Lamb mince cooked with green peas and Indian spices

Goa Prawn Curry OFGF King prawns simmered with Goan spices and coconut milk

Chettinadu Turkey OF GF In a south Indian black pepper sauce

Kofta Curry* @® Kofta with seasonal vegetables, pistachio, green chilli in a rich tomato sauce

Khatte Aloo Baingan* () Potatoes and aubergine cooked with pickle masala

SERVED WITH House Lentils () (F, Bread Basket () and Pulao Rice () (to share)

*Vegan / Vegetarian option

PLATTER OF SWEET THINGS (serves 4)

Spiced Chocolate Mousse 🛯 | Mango Tapioca Pudding 🖤 | Gulab Jamun 🕅

Terms and conditions:

♦ We require a non-refundable deposit of £10 per person to secure the booking. ♦ By prior arrangement, any dietary requirement can be accommodated. ♦ A 10% discretionary service charge will be added. ♦ Our dishes may contain trace elements of nuts, gluten and dairy. ♦ Menu is available by pre-order only. ♦ Offer valid for groups of 4 and above and everyone on the table must order. ♦ Menu available from 27th November to 31st December.



✓ Spicy | [®] Contains nuts | [®]E Gluten Free | [®]E Dairy Free [®] Suitable for vegetarians | [®] Suitable for vegans Our dishes may contain trace elements of nuts, gluten and dairy.

