# FESTIVE FEAST

# LUNCH \$29/PP | DINNER \$38/PP

# PRE-STARTER (to share)

### Mango Bhel Puri 🕪 🕜

Puffed rice, potato sev tossed with onions and pomegranates

### Chana Bhoojia @@F

A chickpea, onion palak bhaji crunch

## SMALL PLATES (combination of)

### Lamb Chops @F

Marinated in ginger, garlic, and fresh basil

### Punjabi Chilli Chicken Tikka @F

In a chilli, cumin, garlic and ginger marinade

### Fish Amritsari OF GF

Crisp fried Tilapia fillets in a spiced gram flour batter

#### Masala Vatada Vada\* (7)GF)

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

### Kashmiri Lamb Rogan Josh FGF

Slow-cooked lamb with Kashmiri chillies and ginger

### Cape Malai King Prawns OF GF

A Tamil inspired dish, delicate with coconut

### Chettinadu Turkey (DF) (GF)

In a south Indian black pepper sauce

### Kofta Curry\* VN

Kofta with seasonal vegetables, pistachio, green chilli in a rich tomato sauce

### Aloo Baingan\* ♥

Potato and aubergine curry in an aromatic spice blend

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

\*Vegan / Vegetarian option

# PLATTER OF SWEET THINGS (serves 4)

Spiced Chocolate Tart (i) | Mango Ginger Brulee (ii) | Chom Chom (ii) Classic Bengali flavoured milk dough dumplings

### 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 | 
 Ge Gluten Free | 
 Ge Dairy Free

 Suitable for vegetarians | 
 Suitable for vegans

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