

GRADUATION DAY 2024 - SET MENU

TWO COURSES - £24.95 PER PERSON

LUNCH (12:00 – 2:30 pm) AND EARLY BIRD (5:00 pm – 6:30 pm) - £21.95 pp*

Starters

Onion Bhaji (vegan) – Shredded onion, gram-flour batter, golden fried, mint chutney

Vegetable Samosa (vegan) – Spiced potatoes and garden peas in a crisp pastry, tamarind dip

Chicken Tikka Zaffrani (gf)– **Tandoor roasted**, Chicken tikka marinated in saffron-yoghurt spice mix

Lamb Seekh Kebab (gf) – **Minced lamb**, spiced and skewered, chargrilled, mint chutney

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### *Main Course*

**Infuse Butter Chicken** (gf) – **Tender chicken breast tikka**, classic creamy tomato gravy

**Punjabi Lamb Kadhai** (gf)(df)- **Tender lamb cubes**, traditional onion-tomato curry, fresh coriander

**Vegetable Jalfrezi** (vegan)(gf)- **Seasonal vegetables**, spicy jalfrezi sauce, pepper trio

**Saag Paneer Adraki** (v)(gf) – Cottage cheese cubes, spinach and kale saag, wok tossed, ginger matchsticks

### **Served with**

**Dal Yellow Tadka** (vegan)(gf) - Yellow dal tempered with garlic, ginger, red onion, royal cumin

Nan (v) and basmati saffron pulao (v)

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Dessert (optional) (add £4 per person)

Gulab Jamun (v) - Hot cottage cheese dessert from Bengal, contains nuts

OR

Kulfi on a stick (v) – Malai/Pistachio/Mango Kulfi with rose petals, contains nuts

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### *ADDITIONAL STARTERS / SIDES – per portion (to add on to the festive fun)*

Tandoori Chicken Wings (contains nuts) (GF) - £8

Choori Chaat (v) - £8

Baingan Hyderbadi (vegan) (GF) - £6.50

Butter Chicken Naan (contains nuts) - £8

(Above dishes are exclusive to this menu)

\*EARLY BIRD TABLE TO BE VACATED BY 7:30 PM TO AVAIL OFFER

Inclusive of VAT, 10% recommended gratuity will be added to the bill

Please ask for allergen chart.

Food may contain traces of nuts. Alcoholic drinks will be served to persons over 18 years of age

**PLEASE ASK YOUR SERVER FOR GROUP DRINKS PACKAGES**