

NEW YEAR EVE MENU

4 COURSE PREMIUM SET MENU

NIBBLES

Poppadums (GF)(vegan) with Chutney trio – mango chutney, pickle, mint and coriander chutney

TANDOORI STARTER PLATTER (1 pc of each)

Tandoori Chicken Tikka (GF), Chicken Momo Tandoori, Tandoori Lamb Seekh Kebab (DF)(GF)

OR

VEGETARIAN STARTER PLATTER (1 pc of each)

Tandoori Paneer Tikka (GF), Onion Bhaji (vegan), Vegetable Samosa (vegan)

MAIN COURSE (please choose any 1)

All mains are served with sides of Infuse Dal Makhni, Saag Aloo, Saffron Basmati rice and Tandoori Breads

Kerala Coconut Prawn Curry (GF)(DF)

King Prawns, tamarind and turmeric infused coastal curry, medium spicy

Delhi Butter Chicken (GF)(n)

Tandoori Chicken tikka in classic herb rich creamy tomato gravy. Contains nuts, dairy

Punjabi Lamb Kadhai (GF)(DF)

Tender lamb cubes, wok tossed in onion-tomato curry with peppers, fresh coriander

Hyderabadi Lamb Biryani (DF)

Tender boneless Lamb cubes cooked on Dum with long-grain Basmati rice, saffron and aromatic biryani spice mix, finished in oven, served with raita

Any vegetarian/vegan curry

Please choose any vegetarian or vegan curry from main menu

Served with

Infuse Dal Makhni (GF)

Our speciality – Earthen, rich, creamy black dal cooked overnight, finished on Tandoor

Kale and Saag Aloo (vegan)(GF)

Tandoori Naan/Garlic Naan/Roti and Saffron Basmati rice (vegan)(GF)

Dessert or Tea / Coffee or Liqueur

Double Chocolate Brownie with Ice-cream

Kulfi on stick (GF)(n) – Creamy Indian Ice-cream on stick. Choice of malai, pistachio or mango, nuts

Gulab Jamun (GF)(n) – Hot Indian dessert, soft dumplings in sweet rose and cardamom syrup, nuts

OR

Choose your tea / coffee / liqueur from the available selection

5:30/6 pm seating - £34.95

7:30/8 pm seating - £39.95

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

Please ask for allergens and inform host of any allergies

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