

# Banquet Menu



All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish.

## Pre- Starter

### Sarson Ki Jhinga (S)

Tandoori fresh water king prawns marinated in mustard, turmeric and lemon, served with grapefruit, orange and borage

## Starter

### Pakora ki thali

### Chok Ki Tikki (V)

Lightly spiced traditional potato cakes served with tamarind and ginger chutney

### Onion & Palak Pakora (V)

Crispy onion and spinach fritter bound in a light gram flour, fenugreek and cumin batter

### Kumbh Palak Tikki (V)

Spinach & Paneer cake stuffed with spicy sauté mushrooms served with fresh carrot chutney

## Tandoor se

### Mahi Machli

Salmon marinated in a tomato and roasted red pepper purée with coriander and lime juice

### Mans Ke Shooley

Smoked lamb fillet marinated with hung yoghurt and mustard oil cooked in tandoor

### Sindhi Murgh

Tandoori chicken marinated, ground coriander, raw mango and green chilli

## Main

### Allepy Fish Curry

A South Indian style preparation of sea bass cooked in coconut milk, tempered with mustard seeds, curry leaves, soured with raw mango and tamarind

### Paya Raas

Slow braised mutton in bone marrow stock, caramelised shallots, spiced with whole garam masala

### Dum Ki Biryani

Goat and basmati rice cooked together in sealed pot with yoghurt and mint. Spiced with cardamom, mace, and dum masala served with Lucknowi gravy

### Murgh Makhani (N)

Chicken tikka marinated with hung yoghurt, Tandoori masala, roasted in Tandoor then simmered in light tangy tomato, cashew nut makhni sauce

### Uralai Varuval (V)

Potato in a spicy tomato and onion masala with cracked coriander seeds and roasted cumin

### Pahari Dhal (V)

Blend of lentils simmered gently and spiced with green cardamom and Kashmiri chilli and fresh dill

### Pilau Rice

### Assorted Nan Bread (G)

## Dessert

### Shrikhand (D) (N) (G)

Hung yoghurt scented with green cardamom, texture of berries, crumble and Thai basil

**3 course - £38.95 per person**

**4 course - £40.95 per person**

(V) Denotes Vegetarian (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts - Other dishes may also contain traces of nuts as nuts are used in our kitchen. Some of our dishes may contain shell/fish bones.

For full allergens list please ask a member of staff.

If you have any special dietary requirements or would like to adapt any of the menu items please mention at the time of booking.

If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.

Banquet Menu served for a minimum of 8 guests.

To secure your booking we require a £10 non-refundable deposit.

10% service charge applies to tables of 5 or more.