

1947 Festive Menu

£49.95 - 3 Course Meal

POPPADUMS & CHUTNEYS DP GP

Combination of three flavoured poppadums served with mango, mint and coriander chutney

Starters

CRISPY LAMB KEBABS DP GP

Crispy lamb seekh kebabs filled with a combination of green herbs and masala cheese

MURG ANGARE DP

Chicken pieces marinated in traditional spices and roasted in the tandoor

PUNJABI SAMOSA CHAAT DP GP

Punjabi samosa on a bed of chana masala with yogurt, tamarind and mint chutneys topped with fresh pomegranate

CHILLI PANEER DP

Cubes of paneer and bell peppers tossed in chilli garlic sauce

Mains

PUNJABI LAMB MASALA

Tender pieces of lamb cooked in onions and selected whole spices

A CUP OF BUTTER CHICKEN NP DP

Pieces of chicken tikka simmered in a buttery tomato sauce flavoured with Sun-dried fenugreek leaves

PANEER BUTTER MASALA NP DP

Cubes of paneer simmered in a buttery tomato sauce flavoured with sun-dried fenugreek leaves

ALOO UDAYAGARI (VEGAN)

New potatoes with a simple green masala made of coriander and fried curry leaf powder

DAAL MAKHANI DP

Black lentils soaked overnight which are then gently cooked on a slow fire and finished with butter & cream

Accompanied by

PULAO RICE, NAAN BREAD (DP GP EGG) , CHEF'S SALAD, BURANI RAITA (DP)

Desserts

PASSIONFRUIT CHEESE CAKE DP GP EGG

A refreshing passionfruit set on a crunchy biscuit base, finished with a passionfruit glaze containing seeds

DP · dairy products GP · gluten products NP · nut products

1947

LONDON

1947 London honours the power of food
to bind people across generations and
cultures past and present

A discretionary 12.5% service charge will be added to your bill.
Please advise a member of the team if you have any allergies we may need to be aware of.
Please note that our menu is prepared using many ingredients including allergens.
Whilst every care is taken we cannot completely eliminate the risk of allergen transfer.