

1947 Set Menu

£69.95 - 3 Course Meal

A GLASS OF PROSECCO OR MOCKTAIL ON ARRIVAL

POPPADUMS & CHUTNEYS DP GP

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

Starters

(choose one)

CHICKEN TIKKA DP

Chicken pieces marinated in traditional spices and roasted in the tandoor

CRISPY LAMB KEBABS DP GP

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

WILD SALMON DP

Tandoori grilled salmon smoked with cloves and cardamom served with a mustard and honey chutney

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

SOYA CHOPS GP SP VEGAN

Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney

Mains

(choose one)

SPRING LAMB MASALA

Tender pieces of lamb cooked in onions and selected whole spices

A CUP OF BUTTER CHICKEN DP NP

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

PANEER BUTTER MASALA DP NP

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

CUMIN TEMPERED POTATOES VEGAN

New potatoes tossed in cumin seeds with a hint of fresh lemon juice

CHANA MASALA VEGAN

Chick peas tempered with ginger, green chilli & spices

Accompanied by

BLACK LENTILS MAKHANI, PULAO RICE, BUTTER NAAN (DP GP E), CHEF'S SALAD & BURANI RAITA (DP)

Desserts

(choose one)

LEMON CHEESECAKE DP GP E

CHOICE OF HOMEMADE KULFIS DP GP NP

DP · dairy products

GP · gluten products

NP · nut products

SP · soya products

E · eggs