

1947 Set Menu

£69.95 - 3 Course Meal

POPPADUMS & CHUTNEYS DP GP

Combination of three favoured 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

FLAMING MAHARAJA PRAWNS - 2PCS DP

Jumbo prawns lightly marinated in a blend of spices and cooked in the clay oven

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 CHAAPS GP SP VEGAN

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

Mains

(choose one)

LAMB CHOPS DP

Lamb chops grilled in clay oven served with spicy mash potatoes & Rogan josh sauce

SPRING LAMB MASALA DP NP

Tender pieces of lamb cooked in onions and selected whole spices. Served with pulao rice

A CUP OF BUTTER CHICKEN DP NP

Pieces of chicken tikka simmered in a buttery tomato sauce flavoured with sun-dried fenugreek leaves. Served with pulao rice

GOLD HERB CHICKEN DP NP

Chicken breast marinated in fresh herbs served with beetroot rice, truffle infused tomato sauce & garnished with gold leaf

COCONUT SEABASS

Pan seared sea bass fillet served on a bed of lemon rice with a coconut infused light curry

PANEER BUTTER MASALA DP NP

Cubes of paneer simmered in a buttery tomato sauce flavoured with sun-dried fenugreek leaves. Served with pulao rice & plain naan

CHANA MASALA VEGAN

Chick peas tempered with ginger, green chilli & spices. Served with pulao rice and plain naan

Desserts

(choose one)

TRIO KULFI DP NP

Mango, Rose & Pistachio

LEMON CHEESECAKE DP GP E