

# MASALA BOWL

## BRUNCH MENU

FRIDAY - SUNDAY (12PM - 3PM)

3 COURSE BRUNCH MENU WITH UNLIMITED DESI CHAI  
PRICE £19PP

UPGRADE TO BOTTOMLESS PROSECCO OR DRAUGHT BEERS  
FOR £19PP (2 HOURS)

### STARTERS

**CASSAVA CHIPS** tossed with chilli garlic rub

**SAMOSA CHAAT** - Indian style Cornish pastry with sweet yoghurt and home-made chutney

**SALT AND PEPPER BROCCOLI** stir-fried with spring onion and red chillies

**INDO CHINESE CHILLI PANEER** tossed with homecooked sauce and served in Bao buns

**TANDOORI KING PRAWNS** flavoured with carromseeds with red chilli chutney

**CHICKEN TIKKA** - Smoked chicken breast flavoured with mint and coriander

**LAMB CHOPS** - Barbequed lamb chop served with yoghurt and mint dressing

### MAINS

**BOUQUET OF ENGLISH VEGETABLE** served with Surti style cooking served with Butter Roti

**SLOW COOKED CHICKPEA AND TOMATO CURRY** with griddled fenugreek paratha

**JACKFRUIT AND MIX ROOT VEGETABLE** cooked with wilted spinach curry and served alongside pilau rice

**GOAN FISH CURRY** flavoured with mustard and curry leaf served with whole grain lemon rice

**CHARGRILLED CHICKEN** cooked in rich tomato and cashew nut sauce served with Garlic Naan

**BRAISED LEG OF LAMB** cooked in onion and peppercorn gravy accompanied with steamed basmati rice

### DESSERT

**ROASTED COFFEE CHOCOLATE MOUSE** served alongside gingerbread

**LEMON CHEESECAKE** served with sweetened milk dumplings

**RICH MILK DUMPLING** served with saffron milk