



VALENTINES DAY MENU

5 COURSE SET MENU AT £34.99

CANAPE

POTATO DUMPLINGS with mint and coriander chutney

STARTERS (CHOOSE ANY 1)

CRISPY MUSHROOM tossed in inhouse spiced honey dressing.

AVACADO PAPDI CHAAT a twist to traditional Indian street food.

KING PRAWNS stirfried with classic chili garlic rub.

CHARGILLED CHICKEN cooked with green cardamom alongside green chili coriander dip.

LAMB SHEEKH KEBAB served with mint and yoghurt chutney.

MAINS (CHOOSE ANY 1)

PINDI CHOLEY slow cooked chickpea with onions and tomato.

TANDOORI PANEER served on bed of whilted spinach curry.

GOAN FISH CURRY flavoured with tamarind and coconut

CHETTINAND CHICKEN CURRY tender cooked chicken in traditional Southern Indian Chettinad sauce

KASHMIRI LAMB ROGAN JOSH made with Kashmiri red chili and bouquet of spices

ACCOMPANIMENTS (FOR THE TABLE)

TADKA DAAL (V)

PLAIN RICE/JEERA RICE (VE)

INDIAN BREADS

DESSERT (CHOOSE ANY 1)

CARROT HALWA TART

LEMON JAMUN CHEESE CAKE

COFFEE CHOCOLATE MOUSSE

MASALA CHAI