

WELCOME DRINK

Choice of pint draught beer, 175ml glass of house wine
or non-alcoholic beverage

CHOOSE 1 OF THE FOLLOWING FROM EACH COURSE

STARTERS

ALOO TIKKI CHAAT (V)

Potato patties topped with onions, tomatoes, green chilli, mint chutney,
tamarind chutney, yogurt, sev and coriander

PANEER SHASHLIK (V)

Charcoal grilled Indian cottage cheese marinated with homemade
spices, capsicum and onions

CHILLI CHICKEN

Battered chicken tossed in a tangy sweet & sour sauce with bell peppers
and spring onions

LAMB SEEKH KEBAB

Minced lamb marinated with fresh herbs, ginger, garlic and green chillies

MAIN COURSE

ALL MAINS SERVED WITH NAAN OR STEAMED RICE

CHICKEN KURCHAN

Classic chicken tikka chunks tempered with cumin, onion and bell
peppers

LAMB ROGAN JOSH

Fennel flavoured slow cooked lamb in rich tomato gravy

PRAWN MOILEE

Fragrant and utterly delicious South-Indian-style curry, packed with
juicy prawns and tempered with coconut milk

SUBJ DIWANI HANDI (V)

Mix vegetables simmered in a rich tomato and onion gravy

PANEER BUTTER MASALA (V)

Indian cottage cheese in a rich tomato cashew gravy finish with butter
and coriander

DESSERT

STRAWBERRY KALA JAMUN CHEESECAKE

Served with whipped cream

MIXED APPLE & BERRY CRUMBLE PIE

Served with vanilla ice cream or warm custard