



FESTIVE MENU

3 courses · £33.99 per person | 2 courses · £29.99 per person
25-November -24 December

APPETISERS (table share)

LENTIL CRACKERS & POPODUM BOWL
WATERMELON SHERBET OR SPICED CIDER

STARTERS (choose one)

SPICED SZECHUAN SHRIMPS LETTUCE CUPS
CRUNCHY PRAWNS, SOYA, SZECHUAN SAUCE & TOSSED SESAME OIL (2,6,10)

KEEMA METHI PAO
MINCE BABY LAMB, FENUGREEK LEAVES AND BUTTERED BROICHE (1)

KACHORI CHAAT
LAYRED GREEN PEA DUMPLING, CURRIED CHICKPEAS , TOMATO SALSA AND TANGY SAUCES (V) (1, 8)

CAULIFLOWER CHILLI FRY
CRISPY FRIED CAULIFLOWER, YOGURT, GREEN CHILLI AND CURRY LEAVES (V) (8,6)

MINI MASALA DOSA
RICE AND LENTIL PANCAKE, TEMPERED MASH POTATO AND VEGETABLES WITH SAMBAR (VG)

MAIN COURSE (choose one)

LAMB SHANK MASALA ROAST
TAMPERED POTATOES, PILAF RICE, MALABAR PARATHA AND GRAVY (1, 8)

TANDOORI TURKEY
VEGAN PIGS ON BLANKET, TAMPERED POTATOES, PILAF RICE, VEGETABLES AND GRAVY (1,8)

SEARED SPICED SALMON FILLET
GOAN FISH SAUCE AND COCNUT RICE (4)

KING PRAWN BIRYANI
YOGURT RAITA AND MIRCHI KA SALAN (1,2,8)

GUMMADIKAI PULUSU
(RED PUMPKIN STEW)
TAMPERED YELLOW DAL AND FLAVORED RICE (VG)

DESSERTS (choose one)

GULAB JAMUN TIRAMISU
RICE KHEER WITH BERRY COMPOTE

GAJAR HALWA WITH VANILLA ICECREAM

BADAMI PANACOTTA
all above contain dairy(8)

ALLERGENS : 1 | GLUTEN-WHEAT, 2 | CRUSTACEANS, 3 | EGGS, 4 | FISH, 5 | PEANUTS, 6 | SOYBEANS, 7 | LUPINS, 8 | DAIRY, 9 | NUTS, 10 | CELERY,
11 | MUSTARD, 12 | SESAME SEEDS, 13 | SULPHITES, 14| MOLLUSCS

MINIMUM 4 PEOPLE PER BOOKING

IF YOU HAVE ANY QUESTIONS, ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW BEFORE BOOKING AND AT THE TIME OF YOUR VISIT.
A NON-REFUNDABLE £10 PP DEPOSIT MAY BE REQUIRED WHEN BOOKING AND A PRE-ORDER WOULD BE REQUIRED ONE WEEK PRIOR TO THE BOOKING