



## INDIAN ESSENCE DIWALI 2025



### AMUSE BOUCHE

Masala paani puri  
Street food canapé platter - chef's choice



### STARTERS

**Makali Fry:** Crisp-fried squid ring with chillies and lime dressing

**Textures of Lamb:** Best cuts of chargrilled leg of lamb, lamb seekh kebab, lamb samosa, mint chutney (d,gl)

**Amritsari Murg Tikka:** Chicken breast marinated with dried red chillies, yoghurt and garam masala, baby leaf salad and mint chutney (d)

**Lamb Galouti Kebab:** Finely spiced minced lamb patties, raw papaya pickle (d)

**Raj Kachori:** Regal street food, wheat bubble filled with spiced potatoes and chickpeas, splash of chutneys, mumbai sev and pomegranate (gl,d) ①



### MAIN COURSE

**Kebab Platter :** A selection of kebabs - lime scented king prawn, lamb boti, mustard salmon, hariyali murg tikka, amritsari tikka, baby leaf salad (cr,d,mu)

**Prawn Tak -a - Tak:** King prawns cooked with diced tomatoes, onions and dried spices tinged with ginger (cr,d)

**Patrani Machhi:** Steamed sea bass coated with an aromatic chutney, fresh coconut, green chillies, coriander and raw mango wrapped in banana leaves, shrimp dhansak (d)

**Delhi Ka Butter Chicken (d,nu):** Pulled tandoori chicken pieces cooked in an aromatic creamed tomato and fenugreek sauce

**Lamb Nihari:** Pan roasted lamb shank cooked in an aromatic nihari sauce – a Lucknow delicacy (d,gl)

**Mirch Baingan Ka Salan:** Stuffed baby aubergine, jalapeno served with a tangy salan sauce (nu) ①



### DESSERT

**Mithai Platter:** A special platter created by our chefs (d,nu)

**£40.95 per person**

**20th October** (dinner only) **21st October** (lunch and dinner)

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (M)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan