



INDIAN ESSENCE

HOLI
3RD & 4TH MARCH

AMUSE BOUCHE

Golgappa shots with vodka masala pani (gl)



STARTERS

(choose any one)

Tangra chilli paneer, crispy batons of cottage cheese, red onions,
Peppers in a sweet chilli sauce (so, d, gl)

Bhalla papdi chaat, lentil dumpling, wheat crisps, spiced chickpeas, splash of
chutneys, Mumbai sev (d, gl)

Amritsari machhi, deep fried pollock with Punjabi masala

Reshmi chicken seekh kebab, baby leaf salad (d)

Crispy prawn koliwada, sriracha mayonnaise (cr)

Lamb keema pao, minced lamb and liver masala with bun maska and
minted onions (d, gl)



MAIN COURSES

(choose any one)

Dilli ka butter chicken, pulled tandoori chicken breast, creamed tomato and
fenugreek sauce tinged with crushed almond and cashewnuts (d, n)

Mutai pomfret thokku, South Indian style pomfret and egg masala curry (mu, e)

Kebab platter, a selection of kebabs - lime scented king prawn, lamb boti kebab,
mustard salmon, lehsuni malai tikka and hariyali chicken tikka (cr, mu, d)

Pan-seared king prawns with pickled turnips and mappas sauce (mu)

Lamb pepper fry, best cuts of leg of lamb, tomato onion masala, crushed
peppercorn, curry leaves and fresh ginger (mu)

Shahi malai kofta, pickle infused vegetable and cottage cheese dumplings,
in a tangy sauce (d, n)

Navrattan tarkari handi subz biryani (d, gl)

Main course is served with aloo gobi muttar masala, dal makhni, jeera pulao
and garlic coriander naan (d, gl, e)



DESSERT

Mithai platter (chef's special)

£43.95 per adult | £27.95 per child (8yrs to 12yrs)

£20 pp deposit required

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, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan