

MENU OPTION A

A 'sharing' 3 course meal comprising of sharing starters, sharing main course & a plated dessert.

Sharing Starters

Please choose a total of 4 menu dishes comprising of...

2 Vegetarian Starters
& 2 Non-Vegetarian Starters.

Sharing Mains

Please choose a total of 4 menu dishes comprising of...

2 Vegetarian Main Course Dishes
& 2 Non-Vegetarian Main Course Dishes.

Sides

Mains are accompanied with the following side dishes...

Tandoori Naan (v)

Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Jeera Rice (v)

Basmati rice lightly spiced with cumin & finely chopped onions.

Dahi Raita (v)

Yoghurt infused with grated cucumber and fresh dry roasted cumin.

Plated Dessert

Please choose up to 3 desserts to create...

An Assiette Trio of Desserts

£ 7 5 . 0 0 PER
PERSON

Poppadum's and Chutneys are an additional cost of £2.00 per person

MENU OPTION B

A 'hybrid' 3 course meal comprising of a plated starter, sharing main course & a plated dessert.

Plated Starter

Please choose up to 3 menu dishes (1 Vegetarian & up to 2 Non-Vegetarian) to create...
A Trio Assiette trio of Starters.

Sharing Mains

Please choose a total of 4 menu dishes comprising of...
2 Vegetarian Main Course Dishes
& 2 Non-Vegetarian Main Course Dishes.

Sides

Mains are accompanied with the following side dishes...

Tandoori Naan (v)

Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Jeera Rice (v)

Basmati rice lightly spiced with cumin & finely chopped onions.

Dahi Raita (v)

Yoghurt infused with grated cucumber and fresh dry roasted cumin.

Plated Dessert

Please choose up to 3 desserts to create...
An Assiette Trio of Desserts

£ 7 7 . 0 0 PER
PERSON

Poppadum's and Chutneys are an additional cost of £2.00 per person

MENU OPTION C

A 'fully plated' 3 course meal comprising of a plated starter, plated main course & a plated dessert.

Plated Starter

Please choose up to 3 menu dishes (1 Vegetarian & up to 2 Non-Vegetarian) to create...

A Trio Assiette trio of Starters.

Plated Mains

Please choose 1 of the following menu dishes ...

Tandoori Supreme of Chicken

Served with an Authentic Makhani Sauce.

Masala Lamb Shank

Slow-cooked in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic- hearty main for any feast!

Meenu Polichathu

Pan fried cod fillet coated with an onion and spice infusion and baked in a banana leaf parcel.

Tawa Sabji (v)

Individually stuffed baby raviya, sautéed fresh okra with sliced onions, and whole baby new potatoes all cooked in their individual masala sauces.

Sides

Mains are accompanied with the following side dishes...

Tandoori Naan (v)

Classic Indian unleavened Tandoori bread cooked in a clay oven and brushed with butter.

Jeera Rice (v)

Basmati rice lightly spiced with cumin & finely chopped onions.

Dahi Raita (v)

Yoghurt infused with grated cucumber and fresh dry roasted cumin.

Plated Dessert

Please choose up to 3 desserts to create...

An Assiette Trio of Desserts

£ 8 0 . 5 0 PER
PERSON

Poppadum's and Chutneys are an additional cost of £2.00 per person