

£29.95 per person (minimum 10 guests)

The starters are served as mixed platters; so all guests can enjoy each starter.

The main dishes are spread throughout the table allowing all guests to try the full selection.

Alternative appetizers or mains can be arranged on request for any guest with dietary requirements such as, vegetarians, allergies etc.

PRE STARTER

POPPADOMS Served with a trio of homemade chutneys

STARTERS

GARLIC CHEESE CHICKEN TIKKA Marinated chicken fillets blazed in the tandoor

MINTED LAMB TIKKA marinated lamb fillets with herbs and spices and roasted in the clay oven

CHILLI PANEER - Deep-fried marinated Paneer cube and cooked with red chillies, onions, capsicum and tomato chilli sauce.

MAIN COURSE

AUTHENTIC INDIAN LAMB CURRY Diced leg of lamb enhanced through Indian flavors

KADAI CHICKEN- chicken fillets in a smooth tandoori masala sauce with ground cashew nuts

PANEER OR MIX VEG BHUNA Rustic Punjabi dish with a thick sauce, flavored with ginger, tomato and a generous helping of coriander

ACCOMPANIED WITH:

DAL MAKHANI – 12 hrs of Marinated dal, prepared with a combination of rajma and urad dal in tomato and cream base sauce.

PILAU RICE

ASSORTED NAAN BASKETS

CUCUMBER RAITA

INDIAN SALAD

DESSERT

Pistachio Kulfi OR Ice Cream.

A discretionary service charge of 10% will be added to your bill.

A non-refundable £5 deposit per person or 20% deposit is required to confirm your party reservation.