

Party Menu £18.95

STARTER

Jeera Chicken Tikka

Chicken tikka flavoured with cumin, coriander & garlic

Dahi Vada

*Spicy lentil dumplings & chick peas,
with sweet tamarind & yoghurt*

MAIN

Butter Chicken

*Old Delhi style chicken in a rich tomato sauce,
finished with cream and fenugreek, served with steamed rice*

Sag Ghost

*Braised lamb leg slowly cooked with spinach & garlic,
served with pilau rice*

Tandoori Akkha Machli

*Whole roasted sea bass with garlic & coriander,
served with green leaf, mango & avocado salad*

SIDE DISHES

Black Lentils (Dal Macni)

*A rich delicacy of slow cooked lentils with garlic,
tomato & fenugreek, finished with cream*

Jeera Aloo

*Stir fried potatoes cooked with cumin,
dry mango powder & coriander*

*Served with assorted bread basket
or steamed rice or pilau rice*

DESSERTS

Mango Kulfi or Pistachio Kulfi

Party Menu 2 £23.95

STARTER

Chicken Hariyali Tikka

Diced chicken breast in mint, garlic & coriander

Boti Kebab

Tender lamb chunks in a rich brown onion, cashew nut, garlic & coriander marinade

Palak Chana Chat

Crispy spinach leaves served with chick peas, topped with cumin flavoured yoghurt

MAIN

Sarson Aur Soya Machli

Tandoori salmon with dill & mustard sauce, served with garlic spinach & steamed rice

Methi Chicken

Tandoori chicken breast in rich fenugreek sauce, served with pilau rice

Laal Maas

Rajasthani style fiery lamb leg curry, served with pilau rice

Baigan Bhartha Aur Mutter

Tandoori roasted aubergine crushed with green peas, served with pilau rice

SIDE DISHES

Black Lentils (Dal Macni)

A rich delicacy of slow cooked lentils with garlic, tomato & fenugreek, finished with cream

Kadai style vegetable

Stir fried vegetables with garlic & coriander

Served with assorted bread basket or steamed rice or pilau rice

DESSERTS

Gulab Jamun & Vanilla Ice Cream or Dessert of the Day

Party Menu 3 £28.95

STARTER

Tulsi Jinga

Tandoori king prawn in a marinade of basil & garlic

Hiran Ke Champan

Grilled red deer chops in crushed cunim seed, fennel & greek yoghurt

Kadak Chicken Seekh Kebab

*Chicken mince skewers stuffed with cheddar cheese,
crispy fried in gram flour batter*

MAIN

Meen Moilee

*Tandoori monkfish in onion, coconut & ginger sauce,
served with garlic spinach & steamed rice*

Duck Chettnad

*Pan seared duck breast in a fresh coconut, curry leaf
& mustard seed sauce, served with pilau rice*

Tandoori Lamb Rack

*Tandoori lamb rack in Rajasthani style corn & onion sauce,
served with mashed potatoes*

Pav Bhaji

Bombay style vegetables & potatoes with garlic naan bread

SIDE DISHES

Black Lentils (Dal Macni)

*A rich delicacy of slow cooked lentils with garlic,
tomato & fenugreek, finished with cream*

Kadai style vegetable

Stir fried vegetables with garlic & coriander

*Served with assorted bread basket or
steamed rice or coconut & pineapple rice*

DESSERTS

Carrot halwa samosa & ice cream of the day or Dessert of the day