

## Diwali Festival of Lights Menu £32.95 per person, 23rd – 30th October

**Pre Starter** Poppadom with homemade Chutneys

**Live Cooking Station/Pulkha Trolley** (please choose one dish from the cooking station)

**Chicken Tikka Salad** (d)

Chicken tikka with mint yogurt, roti croutons, herb & baby leaf salad

**Aloo Tikki Chaat** (v) (d)

Battered potato cakes infused with cumin, served with chickpeas and chutneys

**Pani Puri Chaat** (v)

Crispy puri filled with chickpeas, potato masala, with sweet & sour tangee water

**Dahi Gulgulas** (v) (d)

Fried lentil balls with sweet & sour yogurt & tamarind chutney

**Mini Wraps** (d)

Roti filled with chicken or lamb boti, crispy salad, coriander & mint chutney

**Dilli Ka Chila** (v) (d)

Crispy lentil pancake with urad and moong, green chillies, ginger and coriander, stuffed with paneer and peas, served with a mint chutney

**Vegetarian Starters** (please choose any one of the following)

**Pappad Paneer** (d)

Spiced marinated paneer with crushed poppodoms

**Sabzi Selection** Half each of samosa, onion bhaji & aloo paneer bhaji

**Potato Asparagus Tikki** Cumin flavoured potato and asparagus deep fried patty

**Non Vegetarian Starters** (please choose any one of the following)

**Lamb Chops** (d) Marinated with ginger, garlic & freshly ground roasted cloves

**Haryali Murgh Tikka** (d)

Diced chicken fillet marinated in fresh mint & coriander, flavoured with garam masala

**Amritsari Machli**

Cod coated with carom flavoured batter, fried for a dry and crisp finish

**Venison Seek Kebab**

Charcoal grilled minced venison fillet flavoured with coriander seeds, fresh mint and garam masala, filled with chutney

**Vegetarian Mains** (please choose any one of the following)

**Channa Bhatura** Chickpeas in a spicy sauce with Bhatura (fried Indian bread)

**Saag Paneer** (d) Paneer cooked with spinach, onion & fenugreek

**Vegetable Poriyal**

Seasonal fresh vegetables tossed with coconut, onions, curry leaves and mustard seeds

**Aloo Ras Missa** (d)

Baby potatoes in yogurt and garam masala sauce with Bhatura (fried indian bread)

**Khatta Meetha Kadu** Fenugreek flavoured sweet and sour pumpkin

**Non Vegetarian Mains** (please choose any one of the following)

**Adraki Murgh** (d)

Chicken cooked with ginger in a rich tomato & onion gravy flavoured with Indian spices

**Kerala Lamb Curry**

Chopped lamb shank in onion, tomato & coconut sauce, served on the bone

**Chicken or Lamb Saag**

Chicken or Lamb and spinach cooked with ginger, onions, garlic and tomatoes

**Sarso Wali Machli**

Fish cooked in a rich onion and tomato sauce, flavoured with mustard, curry leaves and Indian spices

**Served with**

Channa Bhatura & Aloo Ras Missa served with Bhatura (fried Indian bread). Other mains have a choice of one of the following: Pilau Rice / Chilli & Corriander Naan(d) / Plain Naan(d)

**Dessert** (choose any one)

**Jalebi** Sweet pretzel dipped in a sugar syrup

**Chenna Payas** (v) (d) A Bengali speciality, soft cottage cheese balls in Rabri

**Stick Kulfi** (d) (v)