

Diwali Menu 2024

VALID ON 2ND NOVEMBER ONLY

Veg £35pp : 3 Veg Starters, 3 Veg Mains

Non Veg £40pp : 2 Veg 2 Non Veg Starters, 2 Veg 2 Non Veg Mains

Both Options include Accompaniments & Dessert

Starters

Aloo Papdi Chaat (G,D)

Diced potato and chickpeas in spices, crispy puff pastry, covered with sweet yoghurt and home style chutneys.

Chilli Paneer (G,D,S,Ce)

Paneer tossed up with diced onions and peppers, with a touch of soya and Chinese five spices.

Pizza Samosa (G,D)

The crispy outer layers of a samosa, with the cheesy filling of a pizza..

Mix Bhajiya (G)

Deep fried potato and onion slices in a batter of gram flour and spices.

Seekh Kebab (E)

Minced lamb grilled in a tandoor, marinated with garlic, ginger, and spices.

Chilli Garlic Chicken (G,S,E,Ce)

Lightly fried chicken pieces, tossed in a special garlic tomato masala-soy based sauce.

Achari Chicken Tikka (D,M)

Chicken pieces grilled in a tandoor, marinated in a spicy yoghurt with coriander, green chilli and spices.

Mains

Paneer Tikka Masala (D,M)

Simmered in a thick onion and tomato sauce with hints of chilli and coriander, topped with cream.

Daal Makhani (D)

Black lentils simmered overnight, cooked in a lightly spiced tomato sauce.

Veg Kohlapuri (D,S,N)

Mixed vegetables cooked in a thick, spiced gravy.

Paneer Makhani (D)

Paneer pieces, cooked in a delicately spiced rich tomato gravy.

Butter Chicken (D,M)

Boneless tandoori chicken pieces, simmered in a rich & buttery tomato sauce.

Desi Chicken on the Bone (D,M)

Cooked with caramelised onion, tomatoes, garlic & spices. Topped with fresh coriander

Lamb Korma (D)

A mild thick and creamy tomato based curry, using a braising technique to cook the meat.

Lamb Do Pyaza (D)

Lamb curry, full of aromatic flavours and spices cooked in onions and yoghurt.

Desserts

Ras Malai (D,N)

Delicacy of spongy soft cheese dumplings that are cooked in sugar syrup and then soaked in creamy cardamom-saffron milk.

Gulab Jamun (G,D,N)

Dough balls in a sweet sticky sugar syrup. Topped with crushed pistachio.

Accompaniments

Rice | Mix Naan | Salad & Raita

