



Group Dining Menu

Feast of Flavour Menu A

This menu is recommended for any groups of 6 or more people.

Appetizer

Spicy Chickpeas Chaat, Sweet Yoghurt, Mint, Tamarind & Raisin Chutney NF

Potato & paneer cakes, sultana, ginger, fresh coriander Green chilli, mixed sweet & spicy chutney NF

Tilapia fish fillet, dusted with chickpeas flower, paprika, carom seed, mint & coriander chutney GF, NF

Main Course

Tandoor Smoked Corn-Fed Chicken Supreme, dry Fenugreek Leaves,
Fresh Tomato Sauce with Herb Butter GF, NF

Ground baby Welsh Lamb, Garden Peas, roasted Ground Spices GF, DF, NF

Baby okra, pickling spices, sliver onion in beetroot, tempered with
spices, tomatoes & fresh coriander GF, NF

Yellow Lentils tempered with Cumin, Brown Garlic, Ginger,
Green & Red Chillies GF, DF, NF

Saffron & Cumin flavoured Basmati Pulao Rice GF, NF
Naan & Paratha NF

Dessert

Aromatic spice flavoured chocolate cake with
coconut & pineapple Ice cream



GF - gluten free, DF - dairy free, NF - nut free

Note: this menu may change without notice depending on ingredients availability

Price @ £38.50 PP inclusive of 20%VAT

A discretionary service charge of 10.00% will be added to your final bill.



Group Dining Menu

Feast of Flavour Menu B

This menu is recommended for any groups of 6 or more people.

Appetizer

Crispy papadom with chutney selection

Potato & Paneer Cakes, Sultana, Ginger, fresh Coriander, Green Chilli,
Mint & Sweet Tamarind Chutney NF

Medallions of Ground Chicken, Brown Onion, Baby Spinach, Fragrant Spices,
Hung Yoghurt & Red Onion dip GF, NF

Grilled Salmon Tikka, fresh Dill, crushed Mustard, Lime, Organic Honey &
Ground Spice Mix GF, NF

Main Course

Chicken Thighs, Ginger, Brown Garlic, Onion cooked in a Spicy Tomato Masala GF, NF

Classical Curry of Welsh Lamb, freshly Ground Spices flavoured with
rich Saffron Sauce DF, GF, NF

Fresh Okra cooked with pickling spices & Beetroot dipped Silver Onion DF, GF, NF

Cauliflower, Potatoes, Tempered with Cumin, Ginger, Green Chilli & fresh Tomato
Coriander GF, NF

Black Lentils cooked overnight, Ginger, Tomato
and dried Fenugreek GF, NF

Pulao Rice GF, NF, Naan, Paratha NF, & Raita NF

Dessert

Almond & orange cake with Clementine Ice cream

GF - gluten free, DF - dairy free, NF - nut free

Note: These Menus are updated regularly according to the availability of fresh ingredients.

Price @ £46.50 PP inclusive of 20% VAT

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





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A TIMELESS GASTRONOMIC JOURNEY OF DELICATE FLAVOURS

- By Chef Dayashankar Sharma -

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A moment in time, a stretch of history, a map of flavours with a modern take on ancient delicacies using traditional cooking methods. The seductive flavours range from barbecued temptations of Peshawar and Rawalpindi to the sumptuous secrets of the Imperial Dastarkhan's (royal dining style) of Delhi and Agra; from the succulents kebabs of the princely state of Awadh region to sublime vegetarian repast of Varanasi, the tantalizing seafood from Kolkata and sweets from Bengal.

Indeed, the Grand Trunk Road is the best Introduction to the fulsome flavours of India.

Bon Voyage & Bon Appétit!

Please be advised that food prepared here may contain dairy, eggs, wheat, nuts and shellfish. Some traces may be found in your food, but we take every precaution to prevent this from happening if requested.

Please inform us of any dietary requirements you may have before ordering your meal, so that we can suggest accordingly. Please see dietary signs along the menu dishes.

GF - gluten free, DF - dairy free, NF - nut free

All prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.

Grand Trunk Road reserves the right to change this menu at any time subject to availability.