



# FESTIVE FEAST

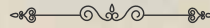
## Group Dining Menu -B

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**FOR THE MONTH OF DECEMBER, MINIMUM ORDER FOR SIX GUESTS**

EVERY DISH LISTED IN THIS MENU WILL BE SERVED TO EVERY GUEST IN YOUR GROUP



### APPETIZER

- ➔ Potato Cake, Herb Butter, Spiced Peas With Mint & Tamarind Chutney **GF, NF**
- ➔ Tandoor Grilled Corn-fed Chicken Marinated With Lemongrass & Crushed Spices **NF, GF**
- ➔ Grilled Salmon Tikka, Fresh Dill, Crushed Mustard, Lime, Organic Honey & Ground Spice Mix **GF, NF**

### MAIN COURSE

- ➔ Chicken Thighs Cooked With Fresh Garlic And Fenugreek Leaves In Spicy Tomato Masala **DF, NF, GF**
- ➔ Classical Lamb Curry Cooked With Bottle Guard In Smooth & Spicy Gravy **DF, NF, GF**
- ➔ Green & Yellow Zucchini Tempered With Crushed Spices, Roasted Cumin, Cooked With Ginger & Cherry Tomato **DF, NF, GF**
- ➔ Potato, Mustard Seed, Ginger & Fresh Green Chillies & Coriander **NF, GF**
- ➔ Black Lentils Cooked Overnight, Ginger, Tomato And Dry Fenugreek **NF, GF**
- ➔ Steamed Basmati Rice, **GF, NF, DF**  
Naan, Paratha **NF**, & Raita **NF**

### DESSERTS

- ➔ Creamy Mango Brulee With Ajwain Biscuit  
**GF-Gluten Free, NF-Nut Free, DF, Dairy Free**



**Price £46.50 Per Person.**

Price Includes VAT. A Discretionary Service Charge Of 10.00% Will Be Added To Your Bill