



FESTIVE FEAST

Lunch Menu

Friday/Sat/Sunday

For the month of Nov/Dec, Minimum order for two guests

APPETIZER

Potato and garden peas cake, roasted sultana, ginger coriander & chillies, tamarind chutney **GF, NF**

Or

Tilapia fish coated with carom seeds, paprika, gram flour, sweet pepper dip **GF, NF**

Or

Chicken thigh, marinated in Greek yoghurt, Kashmiri chilli, ginger, garlic & black crushed peppers **GF, NF**

MAIN COURSE

Jackfruit dumplings cooked in a mild creamy aromatic sauce **DF, GF, NF**

Or

Chicken thighs, brown onion, fresh tomato, garlic, crushed coriander & ground spices **GF, NF**

Or

Lamb meat balls, chopped ginger, coriander & chillies cooked in smooth gravy **DF, GF, NF**

Served with

Cauliflower, peas, spring onion tempered with fresh ginger and coriander **DF, GF, NF, V**

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Mixed yellow lentils infused with garlic, chilli, cumin & tomato **DF, GF, NF**

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Saffron pulao rice **GF, NF**

Freshly baked naan bread **NF**

DESSERTS

Festive chocolate cake with aromatic spices, served with vanilla pod ice cream **DF, NF**

GF-Gluten free, NF-Nut free, DF-Dairy free, V- Vegan

Three course £28.50 per person. Price includes VAT.

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

