



FESTIVE FEAST

Vegetarian Menu

For the month of Nov & Dec, Minimum order for four guests
Every dish listed in this menu will be served to every guest in your group

APPETIZER

Homemade chutney selection with
with assorted papadoms **GF, NF**

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

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Tandoor grilled paneer stuffed with mango & chilli flack
served with mint & coriander chutney **GF, NF**

MAIN COURSE

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

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Indian cottage cheese, dry apricot, prunes in rich
cream sauce **GF, NF**

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

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

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Saffron pulao rice **NF**

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Freshly baked tanoori roti **NF**

DESSERTS

Homemade, saffron flavoured rice pudding **GF**
GF-Gluten free, NF-Nut free, DF-Dairy free, V- Vegan

Price £ 38.50 per person. Price includes VAT.
A discretionary service charge of 10.00% will be added to your bill.

