



## FESTIVE FEAST

### Group dining Menu -B

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

Spiced chickpeas chaat with, sweet yoghurt, mint & tamarind chutney  
with blueberry & pomegranate **GF, NF**

&

Tandoor grilled chicken supreme, kaffir lime leaves, cream cheese  
coriander & green chilli **GF, NF**

&

North sea monk fish fillet rubbed with blend of ground spices  
& lemon, grilled to perfection **GF, NF**

#### MAIN COURSE

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

&

Baby Walsh lamb curry cooked in classic smooth  
& spicy gravy **DF, GF, NF**

&

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

&

Baby okra & new potatoes cooked with pickled silver onion  
fresh green chillies & coriander **DF, GF, NF**

&

Black Lentils cooked overnight, ginger, tomato  
and dry fenugreek **GF, NF**

&

Steamed basmati Rice, **DF, GF, NF**  
Freshly baked naan, paratha **NF**

#### DESSERTS

Creamy Mango Brulee with Ajwain biscuit

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

**Price £46.50 per person . Price includes VAT.**

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

