



## Group dining Menu -A

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

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

### MAIN COURSE

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

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Ground baby Welsh lamb, potatoes, baby spinach cooked with  
Crushed spices **DF, GF, NF**

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

**Price £38.50 per person. Price includes VAT.**

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

