



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**

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

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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**

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

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

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

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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

