



Group dining Menu -B

Every dish listed in this menu will be served to every guest in your group
Minimum of 6 guest

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 **NF, GF**

†♦♦♦†

Tilapia fish coated with carom seeds, pepper, gram
flour & fried crisp **GF, NF**

†♦♦♦†

Main Course

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

†♦♦♦†

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

†♦♦♦†

Cauliflower, garden peas tempered with ginger, cumin &
tomato, finish with spring onion **GF, NF, DF**

†♦♦♦†

New Potatoes tempered with cumin, ginger, spinach cream
and masala **DF, NF, GF**

†♦♦♦†

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

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Steamed basmati rice, **GF, NF, DF**

Freshly baked naan, paratha **NF,**

†♦♦♦†

Dessert

Chocolate cake infused with aromatic spices,
Vanilla pod Ice cream

GF-Gluten free, NF-nut free, DF, dairy free

Price £49.50 per person

Price includes VAT. A discretionary service charge of 10.00% will be added to your final bill.