





## Includes a glass of Prosecco on arrival



Poppadum's with condiments (G)

Starters to share

**Spicy Lamb Chops** 

Grilled Lamb chops marinated with raw papaya, spices and hung yoghurt

**Tandoori Jhinga** 

Grilled king prawns marinated with pureed smoked red peppers and ground spices

Paneer Tikka Kali Mirch (V)

Spice marinated cottage cheese

Vegetable Samosa (G)(V)

Main course

Please select one main course from below

Nalli Nihari (1 chilli)

Tender shank of lamb slow roasted, served with smooth medium spiced gravy.

**Butter Chicken** 

Tandoor cooked breast chicken (Off the Bone)in a tomato and creamy gravy flavoured with cashew nut paste and dried fenugreek leaves

Konkan Prawn Curry (2 chillies)

pan fried king prawns in a spicy tomato and coriander sauce, flavoured konkan chillies

**Tandoori Mixed Grill** 

Selection of kebabs served with green salad & mint chutney

Vegetarian Thali (G)(N)(V)

Paneer makhni, tarka daal, subz ki miloni, pulao rice, naan, raitha, salad and pickle

for the table

Bombay Aloo, Tadka Daal, Pilau Rice & Assorted Naan bread.

Desserts

Rasmalai (N)

Or Kulfi (N)

