

# THE BIG FESTIVE FEAST

3 COURSE SHARING MENU. £50 PER PERSON

Try a bit of everything with our festive three-course sharing menu - three mains from the tandoor, plus all the things on the side. Available for lunch and dinner, Monday to Saturday and dinner only on Sunday.

# **BITES AND BOWLS**

Vegetarian seekh kebab, lemon caper yoghurt (v) Coronation chicken caesar salad

### FROM THE TANDOOR

Herb roasted tandoori baby chicken with a medley of carrots and tenderstem broccoli. served with chicken sauce

Amritsari crispy lamb chop (gf)

Tandoori duck breast (gf)

additional Amritsari crispy lamb chop (gf) +£6 per chop

#### **ON THE SIDE**

 $\lambda_i$ 

14

#### TO SOAK IT UP

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Black dahl (v/gf) Kashmiri chilli potato, dill aioli (vg/gf)

Garlic naan (v) Tandoori roti (vg)

# SOMETHING SWEET

Gulab juman with coconut ice cream, pistachio, dried rose petals (v/gf)



Compulsory menu for groups of 6 and over. Available to anyone on request. We can cater for dietary requirements, however cannot make substitutions or alterations to the festive set menu. Vegetarian feast option also available.





# THE BIG VEG FESTIVE FEAST

3 COURSE SHARING MENU, £50 PER PERSON

Try a bit of everything with our festive three-course vegetarian sharing menu - two mains from the tandoor, plus all the things on the side. Available for lunch and dinner, Monday to Saturday and dinner only on Sunday.

## **BITES AND BOWLS**

Vegetarian seekh kebab, lemon caper yoghurt (v) Chickpea chaat (v)

### FROM THE TANDOOR

Tandoor roasted squash (vg/gf)Lasooni paneer (v/gf)

# **ON THE SIDE**

 $\lambda_i$ 

14

Black dahl <sup>(v/gf)</sup> Kashmiri chilli potato,

dill aioli <sup>(vg/gf)</sup> Kachumber salad with tomato, onion and cucumber <sup>(vg/gf)</sup>

**SOMETHING SWEET** 

Gulab juman with coconut ice cream, pistachio, dried rose petals (v/gf)



Compulsory menu for groups of 6 and over. Available to anyone on request. We can cater for dietary requirements, however cannot make substitutions or alterations to the festive set menu.

### TO SOAK IT UP

\*

Garlic naan <sup>(v)</sup> Tandoori roti <sup>(vg)</sup>

