

Saturday, 22nd February

Indian Night

Starters

CHICKEN TIKKA WRAP

Spiced chicken in a grilled wrap served with raita

PAKORAS (V, GF)

Fried vegetable bahji served with house-made raita

PRAWN FRITTERS (GF)

Kolkata style with mustard chutney and a cucumber salad

PANIPURI

Traditional Indian street food, crisp balls filled with Pau Bahji potatoes

Mains

BUTTER CHICKEN (GF)

Tender chicken in a mildy spiced and slightly sweet creamy sauce

BEEF VINDALOO (GF)

Authentic goan curry with slow cooked fragrant beef

TAMARIND PORK CURRY (GF)

Boneless pork in a fresh acidic paste with sliced green chillies and garlic

LAMB ROGAN JOSH (GF)

Boneless lamb slow cooked in a rich and aromatic gravy

VEGETABLE KADHAI

(V, GF, Veo)

Vegetables cooked with freshly ground spices in textured tomato gravy

PALAK PANEER (V, GF)

Indian cottage cheese cooked with spinach in a creamy base

Condiments

All Mains served with a range of condiments:

TANGY HERB CHUTNEY

Coriander and citrus based

DATE & TAMARIND CHUTNEY

RAITA

Dessert

MANGO PUDDING

Chilled mango, coconut and "pearl" pudding

PISTACHIO SEMOLINA CAKE

with a rosewater syrup

SHRIKHAND

Creamy, saffron condensed yogurt dessert served with panipuri crepe balls

KULFI (GF)

Cashew and cardamon traditional Indian ice-cream