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## Party Set Menu A

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### ACCOMPANIMENTS

Poppadum & Home-Made Chutneys

### STARTERS

Tandoori Lamb Chop

Lamb marinated in fiery fresh ginger, yogurt and herbs

Murgh Tikka

Tender breast pieces of chicken marinated in herb yogurt with pounded spices and cumin

Stuffed Vegetable Samosa

Spiced potatoes, peas & carrots in a filo pastry & lightly fried

### MAINS

Lamb Chilli Bhuna

Tender lamb tossed with ginger, garlic, fresh coriander, green chillies & spiced

Chicken Kharai

Breast pieces of chicken cooked in thick gravy spiced with black pepper, spring onions, tomatoes & green peppers

King Prawn Masala

Simmered in rich garlic/ginger, coriander, aromatic spices and caraway seeds

Sag Aloo

Buttery new potatoes & spinach cooked with cumin seeds & subtle spices

### SIDES

Pilau Rice & Selection of Naan Breads

**£25.95 per person for a minimum of 4 people**

*All dishes mentioned are included as a platter. Please note that dishes may contain traces of nuts & allergies must be made aware to members of staff  
A 10% optional service charge will be added to the final receipt.*

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## Party Set Menu B

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### ACCOMPANIMENTS

Poppadum & Home-Made Chutneys

### STARTERS

Fish Tikka

Fillet of cod marinated in freshly pounded spices, yogurt, garlic & caraway seeds

Murgh Chilli Hariyali

Tender breast pieces of Chicken marinated in mint, green chillies & pounded spices

Tandoori Lamb Chop

Lamb marinated in fiery fresh ginger, yogurt and herbs

Stuffed Vegetable Samosa

Spiced potatoes, peas & carrots in a filo pastry & lightly fried

### MAINS

Duck Chilli Garlic

Seasoned duck breast pieces sautéed & simmered with aromatic chillies, coriander and red wine

Sag Gohst

Tender lamb tossed with ginger, garlic, fresh coriander & spinach

Chicken Bhuna

Succulent pieces of chicken cooked with mushrooms, spring onions & fenugreek

Bombay Aloo (Potatoes) Jeera

### SIDES

Pilau Rice & Selection of Naan Breads

**£27.95 per person for a minimum of 4 people**

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## Party Set Menu Veg

### ACCOMPANIMENTS

Poppadum & Home-Made Chutneys

### STARTERS

Paneer Shashlik

Home-made Indian cheese marinated in tomatoes & tamarind, chargrilled with capsicum & mushrooms

Aloo Tikki

Spiced mashed potato & peas patty lightly coated and fried

Stuffed Vegetable Samosa

Spiced potatoes, peas & carrots in a filo pastry & lightly fried

### MAINS

Sag Aloo

Buttery new potatoes & spinach cooked with cumin seeds & subtle spices

Makhan Paneer

Homemade Indian Cheese simmered with butter, yogurt, onion & pureed tomatoes, flavoured with cinnamon & fresh cream

Tarka Dhall

Lentils cooked with tomatoes, ginger & garlic. Tempered with roasted cumin seeds

Bhindi Mushroom

Diced okra & mushroom sautéed with onions & tomatoes

Served with Pilau Rice & a selection of Naan Breads

**£21.95 per person for a minimum of 4**

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