

“MEHFIL” SHARING MENU

Poppadums & selection of chutneys to start (v)

STARTERS

Vegetable Samosa (v)

Filo pastry parcels with mixed vegetables, aromatic herbs & spice filling served with a selection of sauces

Onion Bhaji (v)

Crispy onion and herbs battered in a seasoned gram flour

MAIN COURSE

Chicken Jalfrezi

Marinated chicken julienne pan fried with fresh ginger, chillies, onions & served in a spicy curry sauce

Chicken Tikka Masala

Chicken tikka pieces cooked in a rich tomato & yoghurt sauce enhanced with mixed spices & finished with fenugreek and a dash of cream

Lamb Rogan Josh

Tender lamb cooked in a rich curried tomato gravy with mild de-seeded chillies

Lamb Passanda

Lamb slices simmered in a mild sauce of cultured yoghurt, almonds, cashews & finished with a dash of cream

Kashmiri Palak Paneer (v)

Paneer cheese cubes cooked in light spices, fresh spinach, tomatoes & herbs

ACCOMPANIMENT

Aloo Gobi (v)

Potatoes and cauliflower tossed in light mixed spices

Basmati Pilau Rice

Saffron infused basmati rice

Naan

Plain, buttered or garlic

£29.95 per person

(plus 10% s/c)