

DINING IN THE DARK

All these mouth-watering items on the menu below will be presented to guests as a platter thus can sample each and every dish

STARTERS

Murgh Lasooni Tikka Chargrilled chicken tikka in garlic & yoghurt marinade

Lamb Kofta Kebab Minced lamb patties with herbs & spices

Paneer Tikka Hariyali (V) Cubes of Indian cheese gently marinated with green paste of coriander, fresh green chillies, mint & fenugreek

Chowk Ki Tikki (V) (G) Potato cakes with ginger, fresh green chillies and roasted cumin

MAIN COURSE

Chicken Lababdar (N) A signature dish of the Taj Hotels in India, chicken tikka cooked in satin smooth tomato onion gravy.

Kori Vepudu (G) Crispy fried diced chicken, stir fried with ginger and spring onions, green chillies and spicy chilli sauce.

Kosha Mangsho (Slow cooked, tender lamb in its own juices with aromatic hot spices and caramelised onion & ginger

Aloo Gobi (V) (Dry roasted potatoes & cauliflowers tampered with cumin seeds)

Saffron Pilaf Rice & Assorted Bread Basket-(G)

DESSERTS

Cheesecake(G) with fresh cream

OR Mango Kulfi (N)

(V) = Denotes Vegetarian (N) = Contains Nuts (G) = Contains Gluten

£16.95* per Guest

*Optional 10% service charge will be added on all bills