

Valentine's Day Menu

Starters

(A portion of every item of the starter would be served as a platter to share)

NON-VEGETARIAN SELECTION

(Platter 2 Share)

VEGETARIAN SELECTION

Meetha Mirch Murgh

Marinated chicken pieces stir-fried with 'HOT' chilli

Sunhary Jhinga

Butterfly Prawns lightly spiced then deep fried with panko breadcrumbs.

Rashmi Kebab

Chicken cubes marinated in yogurt, green chilli paste, ground cardamom and saffron infused curd.

Achari Chhamp

Chops of kid lamb marinated in exotic spices, tangling homemade pickle and grilled in the tandoor.

Aloo Matter Tikki

Deep fried potato cakes with green peas, ginger, chillies and roasted cumin.

Panjabi Samosa

Maida Flour Samosa stuffed with lightly spiced seasonal vegetables.

Shahi Paneer Tukra

Homemade indian cheese, marinated in Calcutta's special blend of spices with yogurt, ginger, chilli and freshly chopped coriander.

Bharwan Kumbh

Organic Portobello mushrooms stuffed with petite pois, paneer and a touch of shahi jeera.

Main Course

Please select one item from the Main course. All are served with Pilau Rice, Naan bread and Bombay Aloo/Punjabi Chole.

Lamb Shank Nentara

Slow-braised shank of lamb cooked in rajhistani masala.

Parmesan Murghi Masalla

Panko Chicken cutlets, fried then topped with Parmesan and Mozzarella cheese served with a satin smooth makhni masala

Doi Maach

A delicacy of Kolkata grilled Salmon served with an aromatic sweet and sour doi based sauce.

Vegetarian Thali

Traditional Indian meal

ishes and accompaniments.

Bharwan Aloo Dessert

Traditional Indian Rasmalai (N)

Or

Coconut Fob (Served with Ice Cream) (N)

£34.95 per person

£50pp V.I.P Booth

