



**SET MENU 1**  
**£23 PER HEAD**

**POPPADOMS, PICKLE & CHUTNEYS (V)**

To nibble before your meal arrives

**STARTERS**

**PALAK & KALE PAKORA CHAAT (V)(D\*)**

Spinach and kale fritters with yoghurt and pomegranate

**CHICKEN TIKKA (D)**

Tandoor-cooked fillets in yoghurt and fenugreek marinade

**AMRITSARI FISH FINGERS**

Tilapia shallow fried in a delicately-spiced batter

**SHARING MAINS**

**TARIWALA CHICKEN**

Boneless pieces in a hearty curry - like mum makes at home

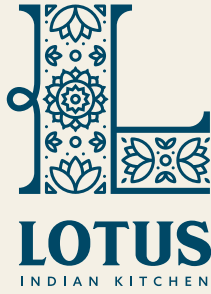
**LAMB BELIRAM**

Flavoursome curry named after a famous Punjabi royal chef

**ACCOMPANIMENTS**

**PILAU RICE**

**MIXED BREAD BASKET**



**SET MENU 2**  
**£26 PER HEAD**

**POPPADOMS, PICKLE & CHUTNEYS (V)**

To nibble before your meal arrives

**STARTERS**

**PALAK & KALE PAKORA CHAAT (V) (D\*)**

Spinach and kale fritters with yoghurt and pomegranate

**CHICKEN TIKKA (D)**

Tandoor-cooked fillets in yoghurt and fenugreek marinade

**TANDOORI KING PRAWNS**

Grilled jumbo prawns with a basil and mint marinade

**SHARING MAINS**

**MALABAR CURRY**

Fish or king prawns in a tasty South Indian coconut sauce

**LAMB BELIRAM**

Flavoursome curry named after a famous Punjabi royal chef

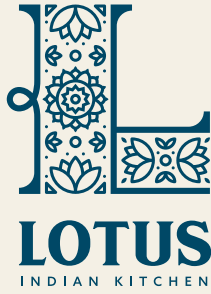
**TARKA DAL (D)**

Light and healthy red lentils (which turn yellow when cooked)

**ACCOMPANIMENTS**

**PILAU RICE**

**MIXED BREAD BASKET**



## VEGETARIAN SET MENU £21 PER HEAD

### POPPADOMS, PICKLE & CHUTNEYS (V)

To nibble before your meal arrives

## STARTERS

### PALAK & KALE PAKORA CHAAT (V)(D\*)

Spinach and kale fritters with yoghurt and pomegranate

### GOBI MANCHURIAN (V) (G)

Battered cauliflower in a chilli garlic Indo-Chinese sauce

### MUSHROOM KURKURE (V) (G) (D)

Mushrooms stuffed with cheese and peppers in a light batter

## SHARING MAINS

### ALOO CHOLE (V)

Chickpea and potato curry - the ultimate Punjabi comfort food

### PALAK PANEER (V)(D\*)

Diced Indian cottage cheese with puréed spinach

## ACCOMPANIMENTS

### PILAU RICE

### MIXED BREAD BASKET

*Vegan options are also available*