

5 COURSES - £45.00 PER HEAD

INCLUDES LIVE ENTERTAINMENT AND WELCOME DRINK

BOOKINGS AVAILABLE FROM 7PM ONWARDS

Book by phone: 01332 300525 or online: www.lotusindian.co.uk

ON ARRIVAL

PROSECCO & POPPADOMS

STARTERS

PAHARI CHICKEN TIKKA (D)

Tandoor-cooked fillet in mint and coriander marinade

ROSEMARY KING PRAWN (D)

Grilled with a delicate yoghurt and rosemary marinade

VEG SEEKH KEBAB

Skewer of finely-minced carrot, beans and cauliflower

SECOND COURSE

FISH KOLIWADA

Tilapia fried in a Mumbai-style spicy batter

SHARING MAINS

AWADHI CHICKEN MASALA

Rich and complex dish with its roots in royal kitchens of old

LAMB REZALA (D)

Bengali curry made with cream, yoghurt and whole spices

SUBZ-E-BAHAR

Hyderabadi-style mixed vegetable curry

PILAU RICE MIXED BREAD BASKET (D) (G) (E)

DESSERT

APPLE & MINT CRUMBLE (D) (E)

With cinnamon custard