

## SET MENU 1

£27 PER HEAD 3 COURSE PLATTER

### NIBBLES PLATTER

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

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

Spinach and kale fritters with yoghurt and pomegranate

### MIXED GRILL PLATTER

**CHICKEN TIKKA (D)**

Tandoor-cooked fillets in yoghurt and fenugreek marinade

**SEEKH KEBAB (D)**

Flame-grilled skewers of minced lamb with cheese and peppers

**GARLIC HONEY PRAWNS**

King prawns stir fried in a deliciously moreish sauce

### CURRIES & ACCOMPANIMENTS

**TARIWALA CHICKEN**

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

**LAMB BELIRAM**

Flavoursome curry named after a famous Punjabi royal chef

**TARKA DAL (V)**

Home-style yellow lentils - true Indian soul food

**CHILLI GARLIC CHIPS**

**PILAU RICE**

**MIXED BREAD BASKET**



**LOTUS**  
INDIAN KITCHEN

## SET MENU 2

£30 PER HEAD 3 COURSE PLATTER

### CHAAT PLATTER

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

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

Spinach and kale fritters with yoghurt and pomegranate

**BOMBAY CHAAT (V)(G)(D\*)**

Chickpeas, yoghurt and tamarind in crispy wheat puffs

### MIXED GRILL PLATTER

**CHICKEN TIKKA (D)**

Tandoor-cooked fillets in yoghurt and fenugreek marinade

**LAMB CHOPS (G)**

Chargrilled chops with spicy honey and mustard marinade

**GARLIC HONEY PRAWNS**

King prawns stir fried in a deliciously moreish sauce

### CURRIES & ACCOMPANIMENTS

**TARIWALA CHICKEN**

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

**LAMB BELIRAM**

Flavoursome curry named after a famous Punjabi royal chef

**MALABAR PRAWN CURRY**

King prawns in a tasty Kerala coconut sauce

**TARKA DAL (V)**

Home-style yellow lentils - true Indian soul food

**CHILLI GARLIC CHIPS**

**PILAU RICE**

**MIXED BREAD BASKET**

## VEGETARIAN SET MENU

£25 PER HEAD 3 COURSE PLATTER

### CHAAT PLATTER

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

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

Spinach and kale fritters with yoghurt and pomegranate

**BOMBAY CHAAT (V)(G)(D\*)**

Chickpeas, yoghurt and tamarind in crispy wheat puffs

### MIXED VEGETARIAN PLATTER

**GOBI MANCHURIAN (V)(G)**

Battered cauliflower in a chilli garlic Indo-Chinese sauce

**PANEER TIKKA (V)(D)**

Tandoor-cooked skewers of pickled Indian cottage cheese

**MUSHROOM KURKURE (V)(G)(D\*)(E)**

Mushrooms stuffed with cheese and peppers in a light batter

### CURRIES & ACCOMPANIMENTS

**ALOO PALAK (V)**

Potato and spinach dish otherwise known as Saag Aloo

**PUNJABI CHOLE (V)**

Rustic chickpea curry from the Land of Five Rivers

**TARKA DAL (V)**

Home-style yellow lentils - true Indian soul food

**CHILLI GARLIC CHIPS**

**PILAU RICE**

**MIXED BREAD BASKET**

*Vegan options are also available*