

SET MENU 1

£25 PER HEAD 3 COURSE PLATTER

NIBBLES

POPPADOMS, PICKLE & CHUTNEYS (V)

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

RAILWAY LAMB

Flavoursome curry as served first class on Indian Railways

CHILLI GARLIC CHIPS

PILAU RICE

MIXED BREAD BASKET

SET MENU 2

£27 PER HEAD 3 COURSE PLATTER

NIBBLES

POPPADOMS, PICKLE & CHUTNEYS (V)

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

RAILWAY LAMB

Flavoursome curry as served first class on Indian Railways

TARKA DAL (V)

Home-style yellow lentils - true Indian soul food

CHILLI GARLIC CHIPS

PILAU RICE

MIXED BREAD BASKET

VEGETARIAN SET MENU

£23 PER HEAD 3 COURSE PLATTER

NIBBLES

POPPADOMS, PICKLE & CHUTNEYS (V)

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

TARKA DAL (V)

Home-style yellow lentils - true Indian soul food

CHILLI GARLIC CHIPS

PILAU RICE

MIXED BREAD BASKET



Vegan options are also available