

VALENTINES MENU

A special menu has been designed for the Valentine's Day (Tuesday 14th Feb) by our chef and his team for the night (last orders 10.45pm).

Your table is reserved for a 2hour slot in our dining room from the time of booking
In our Champagne & Piano Lounge we will be hosting live entertainment in the form of a pianist and a sax player from 7.30pm

In order to confirm the booking a non refundable deposit of £10 per person is required by the 9th of Feb 2017, otherwise we will assume you do not require the reservation. This can be paid over the phone or in house. The deposit receipts will be given to you upon arrival and will be deducted of the total bill on the day

AMUSE BOUCHE

POPPADOMS & HOME-MADE CHUTNEYS

STARTERS (select one. All served with Indian katchumber salad)

NON- VEGETARIAN WITH MINT CHUTNEY

A sumptuous platter of tandoori seekh kebab, duck samosa, lamb boti and haryali chicken tikka

VEGETARIAN WITH TAMARIND CHUTNEY (V)

A medley of paneer shashlik, onion bhaji, home-made vegetable samosa and vegetable pakora

SEAFOOD WITH COCONUT CHUTNEY

A lavish combination of tandoori salmon, achari tiliapia, fish pakora and crab samosa

MAIN COURSE (select one of the following dishes)

TANDOORI CHICKEN SHISHLIK

Marinated tandoori chicken roasted in the clay oven with peppers and onions. Served with curry sauce and salad

GRILLED JINGA (surcharge £2.95)

Marinated jumbo king prawns grilled over charcoal. Accompanied with curry sauce and salad

BEEF & POTATO MADRAS

Rich and spicy with green chillies and coriander

FISH BHUNA

A rustic dish of cod in a thick sauce flavoured with ginger, tomato and a generous helping of fresh coriander

GARLIC CHILLI CHICKEN

Supreme chicken in a garlic and chilli sauce, garnished with coriander and green chillies. "Hot and Spicy"

LAMB CHATPATA

Diced leg of lamb in a rich sauce. Flavoured with lemon and chaat masala

BUTTER CHICKEN

Tender chicken fillets in a smooth butter sauce, lightly spiced with a creamy texture

LAMB NIHARI

*Tender chunks of lamb in a thin lamb shank stock, finished with secret spices.
"Melt in your texture"*

MALAI KOFTA (V)

Dumplings of paneer and spiced potatoes served in a sauce of fresh cream, tomatoes and onions

PANEER MAKHANI (V)

Paneer in a smooth, velvety textured sauce. Based in creamy tomato sauce with subtle spices

The following dishes are served in a choice of Chicken, Lamb, Beef, Tiger Prawns, King Prawns (surcharge £2), Seasonal Vegetables or Paneer (Indian cottage cheese)

TIKKA MASALA *A smooth tandoori masala sauce with ground cashew nuts*

KORMA *A mild dish with light spices, coconut milk and mango*

JAIPURI *An earthy dish in a medium spiced sauce with onions, peppers, mushrooms and coriander*

ROGAN JOSH *Tomatoes and garlic features in this popular Indian dish*

PALAK *Fresh spinach in a ginger and onion base. Garnished with fresh tomatoes*

RICE & BREADS (choose any 3 items between 2 persons)

MUSHROOM, PILAU OR BOILED RICE
PLAIN, GARLIC, PESHWARI, KEEMA NAAN OR TANDOORI ROTI

DESSERT PLATTER TO SHARE

TBC

2 Course £34.95

3 Course £37.95

Food allergies and intolerances: Please speak to our team about the ingredients in your meal upon ordering

A discretionary service charge of 10% will be added to your bill

