



Group Dining Menu Vegetarian £45pp

Starters

Patato and Quinao Cake

Fresh Ginger, homemade smoked Cheese stuffing & Mixed Chutney

Dahi Bhalla Chaat

Wheat crisps, soft lentil dumplings, sweet yogurt, Tamarind & herb chutney

Panner Tikka

Paneer Stuffed with pickle and spices

Mains

Paneer Salan

Herb Marinated cottage cheese in melon seed gravy

Bhindi Masala

Spiced okra, tomato, green chilli

Sides

Sookhe Aloo

Baby Potatoes tempered with cumin, fresh coriander

Dal Makhani

Whole Black lentils with tomato & fenugreek

Bread Basket

Basmati and Pulao Rice



Group Dining Menu £45pp

Starters

Patato and Quinao Cake

Fresh Ginger, homemade smoked Cheese stuffing & Mixed Chutney

Goan Stuffed Fish

Shallow fried Tilapia fillet coated in semolina, spices and coriander Pesto

Lucknowi Murgh Kebab

Char-grilled boneless chicken thigh marinated with saffron coriander and Chilli

Mains

Murgh Makhani

Smoked chicken supreme cooked in creamy fresh tomato & fenugreek sauce

Kashmiri Lamb

Traditional Heritage recipe from Kashmir

Sides

Sookhe Aloo

Baby Potatoes tempered with cumin, fresh coriander

Dal Makhani

Whole Black lentils with tomato & fenugreek

Bread Basket

Basmati and Pulao Rice