



## HERITAGE

D U L W I C H

### Mother's Day Lunch menu

#### Three Course £29.99

Three Course Menu including plated starter and Dessert  
Main Course is served family style to share

#### STARTERS

Papdi Chaat, sweet yogurt, mixed Chutneys (D G)

Or

Tandoor grilled Minced chicken, ginger, green chilli (D)

#### MAIN COURSE

Smoked Chicken supreme cooked in creamy tomato & Fenugreek sauce

Or

Lamb in garlic flavoured spinach gravy

Or

Indian cottage cheese, peppers in creamy onion tomato masala

#### Served with

Potatoes tempered with cumin and fresh coriander

Dal Makhani

Steamed basmati Rice and Naan

#### DESSERTS

Jaggery Rice pudding

A discretionary service charge of 12.5 % will be added to your final bill.

Please speak to your server for allergens information

Dishes may contain traces of allergens/nuts despite our persistent efforts





# HERITAGE

D U L W I C H

## Mother's Day Menu £45

Four Course Menu including plated starter, Mid-course and Dessert  
Main Course is served family style to share  
Available for minimum 2 Guest

### Starters

Papdi Chaat, sweet yogurt, mixed Chutneys (D G)

Bulgar wheat rocket leaves, roasted vegetable salad, ginger honey dressing (G)

### Mid-Course

Boneless Chicken thigh marinated with yoghurt, garlic coriander, chilli (D)

### Main Course

Smoked Chicken thigh cooked in creamy fresh tomato and fenugreek sauce (D)

Pan seared Sea Bass in Moilee sauce (D)

Dal Tadka

Mixed peppers Pulao (D)

Butter Naan and Paratha (D)

### Desserts

Cream Brulee (D)

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Allergens G- Gluten D- Dairy N- Nut Vegan





# HERITAGE

D U L W I C H

## Vegetarian Mother's Day Menu £45

Four Course Menu including plated starter, Mid-course and Dessert

Main Course is served family style to share

Available for minimum 2 Guest

### Starters

Papdi Chaat, sweet yogurt, mixed Chutneys (D G)

Bulgar wheat rocket leaves, roasted vegetable salad, ginger honey dressing (G)

### Mid-Course

Broccoli marinated in cream cheese, green chilli (D)

### Main Course

Saag Paneer, Indian cottage cheese in garlic tempered spinach (D)

Spiced okra and tomato masala

Dal Tadka

Mixed peppers Pulao (D)

Roti

### Desserts

Jaggery Rice Pudding (D)

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A discretionary service charge of 12.5 % will be added to your final bill

Allergens   G- Gluten   D- Dairy   N- Nut   Vegan

