

CANAPÉ DINNER MENU

LIVE CHAAT CORNER

Paani Poori and Samosa Chaat

Amritsari Fish Desi Tartare

Chicken Malai tikka Mint Chutney

Caramel Pepper Prawns Szechuan Pepper

> Chilli Chicken Hakka Noodles

Lamb Shami Kabab Burgers Onion Relish

Hyderabadi Goat Biryani Cucumber and Mint Raita

Christmas Pudding Crisp Roll Cinnamon Custard





PARTY MENU A 2 COURSE £34, 3 COURSE £39 PER PERSON

ADD A GLASS OF BUBBLY TO WELCOME FOR JUST £5

Papad and Pickles

APPETISERS tasting plates

Amritsari Fish- Carom seed infused crispy fish fillets accompanied with 'Desi tartare'

Chicken Malai Tikka- Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

Bombay Onion and spinach Pakora- Crisp gram flourfritters with Indian onion, ginger and fennel seeds

MAINS sharing at the table

Chicken Tikka Laphroaig Masala- Tandoor roasted tikka finished in a buttery creamy tomato sauce with whisky

Lamb Roghanjosh- Diced Welsh lamb leg cooked in a onion and tomato sauce with Kashmiri chillies

Dal Makhani- Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo- Potatoes tossed with cumin and ginger

Sides to share

Naan, Steam Basmati Rice Mint and Cucumber Raita, Salad

DESSERT please choose one

Christmas Pudding Crisp Roll with a dipping Cinnamon Custard Gulab Jamun with Malai Kulfi





PARTY MENU B 2 COURSE £39, 3 COURSE £44 PER PERSON

ADD A GLASS OF BUBBLY TO WELCOME FOR JUST £5

Papad and Pickles

APPETISERS tasting plates

Amritsari Fish- Carom seed infused crispy fried fish fillets accompanied with 'Desi tartare'

Chicken Malai Tikka- Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

Lamb Seekh Kabab- Welsh lamb mince with ginger, garlic and spices cooked in charcoal tandoor

MAINS sharing at the table

Shahi Bharwan Turkey – Stuffed and rolled turkey breast with a duo of luscious creamy sauces –cashew nut and tomato

Prawn Methi Malai- Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

Lamb Roghanjosh- Diced Welsh lamb leg cooked in a onion and tomato sauce with Kashmiri chillies

Lasooni Palak- Garlic and dill flavoured smooth spinach

Dal Makhani- Black Lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo- Potatoes tossed with cumin and ginger Sides to share

Naan, Laccha Paratha, Steam Basmati Rice Mint and Cucumber Raita, Salad





PARTY MENU C 2 COURSE £44, 3 COURSE £49 PER PERSON

ADD A GLASS OF BUBBLY TO WELCOME FOR JUST £5

Papad and Pickles

APPETISERS tasting plates

Adraki Lamb Chop- Welsh lamb cutlet, ginger, hung curd marinade roasted over charcoal

Caramel Pepper Prawn- Tiger prawn tossed in sticky garlic and Szechuan pepper

Coconut Soft Shell Crab- Crisp crab with fried garlic and toasted coconut served with pickled tomato and shrimp chutney

MAINS Sharing at the table

Shahi Bharwan Turkey - Stuffed and rolled turkey breast with a duo of luscious creamy sauces -cashew nut and tomato

Fish Tepla Ambat- Morsels of fish simmered in a 'Tripal' flavoured coconut sauce with curry leaves

Dhabe da Goat- Braised with caramelised onion, tomatoes, ginger and spices Green Vegetable Porival- Crunchy asparagus, beans and sprouting broccoli tossed with coconut and mustard seeds

Dal Makhani- Black lentils simmered overnight and finished with tomatoes, ginger and cream

> Zeera Aloo- Potatoes tossed with cumin and ginger Sides to share

Naan, Laccha Paratha, Steam Basmati Rice Mint and Cucumber Raita, Salad

DESSERT please choose one





PARTY MENU D 2 COURSE £34, 3 COURSE £39 PER PERSON

ADD A GLASS OF BUBBLY TO WELCOME FOR JUST £5

Papad and Pickles

APPETISERS tasting plates

Paneer Tikka Achaari- Tandoor roasted soft paneer chunks marinated with hung curd and pickling spices

Aloo Tikki Chaat- Lentil stuffed potato cutlet topped with sweet yoghurt, chutneys and pomegranate seeds

Bombay Onion and Spinach Pakora- Crisp gram flour fritters with Indian onion, ginger and fennel seeds

MAINS sharing at the table

Paneer ButterMasala- Soft paneer cubes simmered in a buttery creamy tomato sauce with ginger and kasoori methi

Gobhi Mattar- Cauliflower florets and green peas tossed in a onion and tomato tangy masala

Dal Makhani- Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo- Potatoes tossed with cumin and ginger

Sides to share

Naan, Steam Basmati Rice Mint and Cucumber Raita, Pickle, Papad and Salad

DESSERT please choose one

Christmas Pudding Crisp Roll with a dipping Cinnamon Custard Gulab Jamun with Malai Kulfi

