

LOKHANDWALA VEGETARIAN SET MENU £40 PER PERSON

Starter

Tiki

Potato Croquettes Filled With Green Peas, Topped With Sweetened Yoghurt, Tamarind And Mint Chutney

(D)(Nut)

Stuffed Portobello Mushroom

Portobello Mushroom With Apricot Green Chilli And Feta Cheese (GF)(D)

Sweet Corn Kebab

Corn Kebab Crusted With Jalapeno (GF)

Til e Paneer

White And Black Sesame Crusted Cottage Cheese With Apricot Filling (GF)(D)

Main

Vegetarian Kofte Makhani

Tomato Fenugreek And Butter Stew With Soya Kofte (GF)(D)(V)

Paneer Bhurji (GF)(V)(D)

Tarka Dal

Yellow Lentils Cooked With Dry Herbs (VG)(GF)

> Achari Aloo (GF)(VG)

Dessert

'Gajar Halwa' Tart, Cardamom Scented Crème Anglaise (V)

> Baked 'Kheer' Brulee (V)(GF)



LOKHANDWALA SET MENU £45 PER PERSON

Starter

Pata Chaat

Crispy Spinach Leaves Served With Sweet Yoghurt And Tamarind Chutney (D)(GF)

Sweet Corn Kebab

Corn Kebab Crusted With Jalapeno (GF)

Smoked Chicken

Chicken Smoked With Clove, Coriander Pesto (GF)(Nut)

Quail Egg

Fried Quails Egg Wrapped With Minced Lamb Meat (GF)

Main

Vegetarian Kofte Makhani

Tomato Fenugreek And Butter Stew With Soya Kofte (GF)(D)(V)

Banana Wrapped Fish Tomato Sour Crusted Sea Bass Cooked In Banana Leaf (GF)

Chicken Chettinad
Chicken Cooked With 18 Different Spices (GF)

Slow Cooked Lamb

Lamb Cooked With Onion, Tomato And Ginger (GF)

Dessert

'Gajar Halwa' Tart, Cardamom Scented Crème Anglaise (V)

> Baked 'Kheer' Brulee (V)(GF)



LOKHANDWALA EXCLUSIVE SET MENU £55 PER PERSON

Starter

Tiki

Potato Croquettes Filled With Green Peas, Topped With Sweetened Yoghurt, Tamarind And Mint Chutney

(D)(Nut)

Seekh Gilafi

Minced Rabbit Meat Cooked In Tandoor (GF)

Smoked Chicken

Chicken Smoked With Clove, Coriander Pesto (GF)(Nut)

Lamb Chops

Marinated For 24 Hours With Spices, Cooked In Tandoor (GF)(D)

Main

Jumbo Prawns

Kasundi Mustard And Honey Marinated Prawns

(GF)

Goan Crab

Baked Crab Cooked With Ginger Garlic Chilli With Cheese

(D)

Chicken Makhani

Tomato Fenugreek And Butter Stew (GF)(D)

Slow Cooked Lamb

Lamb Cooked With Onion, Tomato And Ginger (GF)

Tarka Dal

Yellow Lentils Cooked With Dry Herbs (VG)(GF)

Dessert

Belgium Chocolate Halwa With Vanilla Bean Ice Cream (V)

Baked 'Kheer' Brulee (V)(GF)