

VALENTINE'S 4 COURSE TASTING MENU

Glass of Moët Rose Champagne & 4 Courses £65

NON VEGETARIAN PLATTER

- Pan fried Lucknowi style lamb kebab
with quail eggs
- Cheesy marinated chicken supreme
Cooked on Indian grill
- Prawns marinated with green herbs and
Yoghurt

VEGETARIAN PLATTER

- Steamed cake shallow fried and served
with dates and tamarind dip
- Pickled spiced cottage cheese cooked
on clay oven
- Veg samosa glazed with flavoured
yoghurt, green and tamarind chutney

~~~~~  
Raspberry sorbet

**Main Course**

**Pan fried Seabass**

*Pan fried seabass on a bed of cabbage and asparagus with coconut curry leaf sauce*  
OR

**Butter Chicken**

*Chicken supreme cooked in tangy tomato sauce flavoured with fenugreek leaves*  
OR

**Charcoal Lamb Chop**

*Chargrill lamb chop served with mince and potato mash dazzled with rogan sauce*  
OR

**Jackfruit Kofta (V)**

*Potato and jackfruit dumplings with creamy green sauce*

**Served with**

- Tarka Dal (V)  
Tandoori Florets (V)  
Saffron Pulao Rice  
Spinach and Cheese Bread

~~~~~  
DESSERT

Bitter Chocolate Raspberry Tart
with berry compote