



feasting menu 22nd June



Pre starter:

Momos: Chicken/vegan momos served with sesame & tomatos dipping sauce

Starters:

Aloo Bhyanta: Potato cakes served with roasted eggplant, hemp seeds chutney and topped with radish & mint salad

Achaar wrap: Fresh Chicken pickle, cooked in Nepalese herbs & spices; served in lettuce with Nepalese salsa dressing

Main:

Khasi ko maasu: Braised goat curry, slow cooked in Nepalese herbs and spices

Achaar: Potatoes, cucumber & carrots fresh pickle tempered with sesame seeds

Hariyo: Mixed greens cooked in ginger and spices

Main is served with fragrant rice & paratha bread

Dessert:

Home made lime infused coconut ice cream cheesecake