

FEAST MENU

Sharing feast with aperitif, £38 per person

FOR PARTIES OF TWO OR MORE

APERITIF

Lychee Rose Bellini
lychee, rose petal liqueur, prosecco

Pomegranate Martini
citron vodka, cointreau, pomegranate

Non-alcoholic

Guava Virgin Martini
guava, watermelon, rose sugar

V **vegetarian** VG **vegan** N **nuts**

Dishes may have been in contact with nuts or contain traces of other allergens.
Please let your server know of any allergies or specific dietary requirements.
A 12.5% discretionary service charge will be added to your bill.

STARTER plate

Seekh Kebab Roti Roll
Welsh lamb, coriander mint 'pudina' chutney, roti roll

Saffron Chicken Tikka
green cardamom, tandoor smoked, cream, saffron

Dahi Puri V
crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

MAIN COURSE served for the table to share

Karol Bagh Butter Chicken
tandoor smoked chicken thigh with a spiced tomato,
fenugreek & butter sauce

Lamb Sukha Masala
slow cooked lamb shoulder with yoghurt & garam masala,
served with two crispy filo pastry lamb samosas

Dhal Fry V
black lentils, Punjabi spices

served with

Roti V naan Basmati Rice VG steamed

DESSERT choice of dessert

Mango Kulfi V traditional ice cream on a stick

Malai Cheesecake V with a berry compote

Gulab Jamun V N three mini donuts, sugar & rose syrup

TEA & COFFEE to finish

House Masala Chai sweet mildly spiced

Ayuverdic Tea peppermint and fennel infusion

Coffee Monsoor Malabar & Mysore blend