

THE CURRY ROOM

VALENTINE'S DINNER

13th & 14th February 2026

PRE-STARTER

POPPADUM

Lime pickle, mango chutney and raita

TO BEGIN

KABAB SELECTION

Chicken tikka, lamb seekh, masala prawns, mint & coriander chutney

CARROT & PARSNIP PAKORA (VG)

Pudina chutney

SORBET

ROSE CHAMPAGNE (VG)

Raspberry & lime caviar

SIGNATURE MAINS

(All curries are served with basmati rice)

LAMB PUNJABI CURRY

Traditional style of Indian lamb curry

(Your choice of medium or hot)

BUTTER CHICKEN

North Indian style, simmered in butter, chilli and coriander cream

BENGAL FISH CURRY

A favourite Bengal delicacy cooked with aubergine

VEGETABLE KORMA (V)

Fried paneer, onion, peas and mushrooms in a creamy curry sauce

TOFU AND SEASONAL VEGETABLE CURRY (VG)

Cooked in a Delhi style vegan curry sauce

SPICY BEEF VINDALOO

Slow cooked beef, white wine vinegar, onions, tomato and a combination of Goan spices

CHEF KUMAR'S THALI (£10 SUPPLEMENT)

For an exceptional experience, your choice of three curries from the above.

SIDES

TARKA DAL (VGO)

Authentic Indian lentil

BASMATI RICE (VG)

BUTTER NAAN (VGO)

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷

Seasonal coulis

VALRHONA CHOCOLATE MARQUISE

Toasted almonds, caramelised blood orange

GINGER AND ORANGE RICE PUDDING BRÛLÉE (VG)

Honey poached pears, cashew nut ice cream

GULAB JAMUN (V)

Pistachio crumble, saffron syrup, vanilla custard

£75 PER PERSON

🍷 A favourite signature dish of Mrs T, our Founder. (V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.