

VALENTINES MENU £29.95 PER PERSON

ARRIVAL DRINK

GLASS OF ROSE BELLINI

AMUSE BOUCHE

DAHI PUCHKA WITH KOKUM SOUR(D)

MINI POORI FILLED WITH CHICKPEA MASH& FLAVOURED YOGHURT WITH SWEET AND SOUR COACUM DRINK

STARTERS

HARIYALI CHICKEN TIKKA (D)

TANDOORI CHICKEN TIKKA MARINATED WITH BASIL, SPICES & YOGHURT

POTATO & SWEET CORN FRITTER

GRATED POTATOES & SWEET CORN SPICED AND CRISPY FRIED (S)

TANDOORI KASHMIRI JHINGA

KING PRAWNS MARINATED IN KASHMIRI CHILLI, YOGHURT & SPICES (D)

SORBET

STRAWBERRY SORBET

MAINS

CHICKEN KOLHAPURI

CLASSICAL CHICKEN PREPARATION FROM WESTERN GHATS OF INDIA.

CHICKEN SIMMERED IN HOME MADE ROASTED SPICE MIX WITH ONION & TOMATO

NILGIRI LAMB KORMA (D)

DELECTABLE LAMB DISH FROM THE NILGIRI MOUNTAINS OF SOUTH INDIA, MADE OF ONION GINGER GARLIC CORRIANDER MINT AND CHILLI PASTE WITH SELECTED SPICES

DAL MAKHANI (D)

THE MOST FAVOURED INDIAN LENTIL DISH. BLACK LENTILS AND KIDNEY BEANS SLOW COOKED WITH TOMATOES, GARAM MASALA, ASAFOETIDA, BUTTER AND CREAM

MIXED BREAD (D)

PILAU RICE(D)

DESSERTS

CHOCOMOSA WITH VANILLA ICE CREAM (D)

OR

MANGO AND PASSION FRUIT COULIS DELIGHT (D)

(* The main course will be shared between two people)