



Valentine Menu **£39.95 PP**

Add a glass of Kir Royal 6.95

Aloo chat

Mashed potato cake with chickpea, yougurt, tamarind



Starter Platter

Prem ka Shurwat

Jungle Style Char Grill Lamb Kebab

Hunters favourite grilled lamb escalopes served with fresh mint sauce.

Tandoori Portobello Mushroom V

Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.

Scallops Moilee

Coconut curry leaf in saffron sauce

Coriander Lime Chicken Tikka

Served with spiced green apple chutney



MAINS – (Choose one main course)

Seafood Malabar

King Prawn, sea bass, scallops, squid in coastal spices with coconut milk, curry leaf, mustard seeds

Lucknowi Shahi Kofta V

Sultana almond filled vegetable croquettes simmered in tomatoes fenugreek sauce

Moru Kachiathu V

Sweet mango and green banana cooked in yoghurt with green chillies ginger and curry leaves.

Motimahal Butter Chicken

In creamy butter and tomato sauce with ginger and crushed fenugreek leaves.

Rajasthan Laal Mass

Spicy lamb, roasted red chillies from the land of forts and palaces with pilaff rice.

Mangalorean Kori Ghasi

chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli , finished with coconut cream .

SIDES

Aloo Gobi, Tadka Dhal – five lentil mix, Saffron Pilaf - Bread basket



Dessert

Meetha

Dessert, chefs selection of indulgence for the romantic at heart

Vegetarian Starter options available