



Indian Theme Menu

Starter Selection

Goan Mirchi

Served with a shallot and yoghurt dip

(Originating in Goa, this is a common street food made with whole chilli, gram flour batter and Indian spices)

Goan Style Lamb Samosa

Served with mint raita

(This is Goa's take on the traditional Indian street food made with spiced lamb mince, garden peas, cumin seed and puff pastry)

Zafrani Chicken Tikka

Succulent pieces of chicken breast, marinated over night with yoghurt, herbs and spices. Baked in oven and served with fresh mint and coriander relish

Onion Bhaji

Served with mango chutney

(A traditional Indian street food, originating from East India, made with caramelised onion, Birdseye chilli in a gram flour batter)

Main Selection

Lamb Rogan Josh

(Staple dish of north India- Kashmiri chilli and blend of 15 spices together with onion, fresh herbs, tomato are slow cooked over 5 hours for rich aromatic flavour)

Goan Prawn Curry

King prawns poached in aromatic coconut milk & tamarind, flavoured with mustard and curry leaves

Chicken Bhuna

(A West Indian dish which originated in Bengal, a medium to hot spiced curry made with peppers, onions, Indian spices and coriander)

Bombay Aloo Gobi

(A vegetarian mild curry made with potato, cauliflower, onion, tomatoes and Indian spices)

Chicken Kolhapuri

Chicken breast pieces in a sauce made with sharp shallots, tomato and white poppy seeds

Chana Masala

(A North Indian vegetarian medium to hot curry made with chickpeas, onion, tomatoes, coriander, chillies and ginger)

Tadka Daal

Red Split Lentils tempered with garlic and red chillies

(Vegan alternatives available)



Indian Theme Menu
Side Dish Selection

Steamed Basmati Rice

Pilau Rice

Lemon, Garlic and Root Ginger Rice

Naan Leavened bread

Garlic Naan Leavened bread with garlic

Poppadum

Raita

Greek yoghurt with mixed vegetables and raisins



(Vegan alternatives available)