

Pre/Post- Theatre Banquet

£18.95 per person

Minimum 2 persons Served between 5.30pm — 7.00pm (pre-theatre). 10.00 — 11.00pm (post-theatre) No need to decide on what to order as all the items listed will be served.

Savouries

Poppadoms V

Served with mango chutney, mint sauce and spiced onions.

Starters

Maachi Amritsari

Succulent chunks of white fillets of fish delicately spiced, coated in an ajwain and gram flour batter and deep fried until golden.

Chandi Malai Tikka

Morsels of chicken marinated with cream cheese, dill, coriander and mace. Finished in the Tandoor.

Shingara V

Savoury pastries stuffed with mash of potato, peas and carrots: tempered with roasted curry leaves and mustard seeds. Deep fried. A favorite snack of the Bengal.

Paneer Tikka Shashlik V

Chunks of Indian cheese in a spicy marinade of cumin, coriander, chillies and soy sauce. Stir fried with onions and peppers.

Main Courses

Muragh Tikka Makhni

Chicken tikka braised in smooth buttery gravy, enriched with redolent of cardamom, kasoori methi and fresh cream.

Khashi Lamb Bhuna

Succulent pieces of spring lamb, cooked in medium spices and tomatoes. Simmered under a low heat, garnished with generous sprinkling of fresh coriander.

Makhni Daal V

The finest black lentils cooked overnight on a slow fire in the tandoor, mixed with ginger, garlic, fresh tomato puree and a touch of fresh cream.

Subzee Milloni V

A selection of delicately spiced fresh vegetables brought together in a creamy spinach sauce.

Pilaw Rice V

Aromatic basmati rice; the perfect companion to any meal.

Naan V

Classic Indian bread cooked in the tandoor