

the vegetarian feast

£21.95 per person

Minimum 4 persons

A portion of every item will be served, and all main course items will be replenished as required.

इसवुरिडेइ

Poppadoms

Served with mango chutney, mint sauce and spiced onions.

अपेटिजेरइ

Choley

Chick peas cooked in a chaat massala with cucumber, garnished with fresh doria and savoury yoghurt.

Aloo Tikki

Indian potato cakes filled with tempered peethi of methi, curry leaves and mustard seeds.

Samosa

Crisp savoury pastries stuffed with seasonal vegetables.

Mixed Vegetable Bhajia

Crisp nuggets of onion, seasonal vegetables and spices delicately coated in batter and deep fried.

Chilli Paneer Shashlik

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

लहाने टाउरडेइ

Bhindi Massala

Okra packed with a tangy mélange of mango powder and five select spices, cooked with caramelised shallots and garnished with fresh coriander.

Paneer Makhani

Succulent Indian cheese cooked in a delicious velvety tomato and butter sauce.

Subzi Milloni

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

Saag Aloo

Fresh spinach leaves and potatoes cooked with cumin seeds, spring onions and garlic.

Daal Makhani

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

Steamed Basmati Rice

Aromatic basmati rice; the perfect companion to any meal.

Naan

Traditional Indian bread cooked in the tandoor.