

Valentines Menu

Welcome Drink

Glass of Wine or **Half a Cobra Lager**

Course 1 | Savouries

Poppadoms served with five tantalising relishes.

Course 2 | Choice of Appetizer

Aloo Roshun Mushroom (v)

Soft and fluffy potato balls with sauteed mushrooms in garlic butter.

Chicken Shashlik

Marinated chicken pieces grilled with peppers, tomatoes and onions.

Lamb Tikka

Lamb cubelets flavoured with herbs and spices, then barbecued in the tandoor.

Machli Tikka

Scottish salmon matured in a rich spicy marinade then roasted in the tandoor.

Course 3 | Choice of Main Course

Roshun Bhagari Murgh served with Pilau Rice

Tandoori chicken breast off the bone, braised in a fresh garlic sauce and simmered in thick golden gravy.

Lamb Tikka Stir Fry served with Vegetable Rice and Side Salad

Strips of barbecued lamb, stir-fried in a wok with fresh spices, onions, peppers and mushrooms.

Machli Bengal served with Pilau Rice

White fish, pan-fried with chillies and lemongrass then simmered in a hot and spicy rich sauce.

Haash Pepsila served with Pilau Rice

Duck breast prepared in a spicy sauce of tamarind and Worcester Sauce, then cooked with peppers to produce a sweet and tangy dish.

Subzee Milijuli (v) served with Steamed Rice

Assorted fresh vegetables cooked in a medium strength curry sauce.

Course 4 | Choice of Dessert

Mango Glace

Mango sorbet and coconut ice cream with a heart of meringue.

Limoncello

Lemon ice cream with a soft lemon liqueur centre, coated with lemon meringue.

Pistachio Kulfi

The famous Indian ice cream flavoured with Pistachio.

Course 5 | **Tea** or **Coffee** with After Eight mints

£19.95 per person