

TAMARIND KITCHEN

SET MENU A

APPETISERS

CHICKEN TIKKA

Chicken marinated with yoghurt and chilli paste

BOTI KEBAB

Lamb rump marinated with raw papaya, yoghurt and fenugreek

AMRITSARI MACHI

Fried cod marinated with chickpea flour and carom seeds

MAINS

MURGH MASALENDAR

Chicken tikka simmered in smoked tomato and garlic sauce

JAIPURI GOSHT

Boneless lamb slow-cooked over gentle flame with rajasthani chillies

Both served with

ALOO TILL WALE

Baby potatoes tossed with cumin and sesame seeds

DAL MAKHNI

Slow-cooked black lentils

SADE CHAWAL

MIXED BREADS

DESSERT

DUO OF KULFI

Chef's choice of two different flavours of kulfi

£ 40 pp

TAMARIND KITCHEN

SET MENU A

APPETISERS

HARIYALI PANEER TIKKA

Paneer marinated with coriander and mint

TANDOORI BROCCOLI

Broccoli marinated with paneer and yoghurt

DILLI KI CHAAT

Crisp potatoes with yoghurt, mint and tamarind chutney

MAINS

GUCHI KOFTA

Morel mushroom and paneer dumplings in a creamy sauce

KADAI PANEER

Paneer and peppers tossed with crushed coriander, dry red chilli and fennel

Both served with

ALOO TILL WALE

Baby potatoes tossed with cumin and sesame seeds

DAL MAKHNI

Slow-cooked black lentils

SADE CHAWAL

MIXED BREADS

DESSERT

DUO OF KULFI

Chef's choice of two different flavours of kulfi

£ 40 pp