

GROUP MENU B

AVOCADO BHELPURI

savoury beach snack of puffed rice, tangy chutney combined with avocado

CRAB CAKE

with chilli-lime chutney

WILD TANDOORI PRAWNS

green marination of coriander, mint & chilli

DUNGAR CHICKEN CHOP

tandoori grilled smoked & spicy chicken thigh tikka

Served as a Silver Crescent with 4 silver bowls filled with:

CALCUTTA BHUNA GOSHT

aromatic slow-cooked lamb from Kolkata

BADAMI MURGH KORMA

chicken breast in a delicate sauce with almonds, green cardamom and saffron

LOBSTER MALABAR CURRY

lobster cooked with fresh turmeric, home blended roasted spices, raw mango

YELLOW DAL

tempered with cumin

STEAMED RICE

NAAN

PISTACHIO MILK CAKE

pistachio sponge with lemon cream cheese

£ 75 pp



VEGETARIAN GROUP MENU B

AVOCADO BHELPURI

savoury beach snack of puffed rice, tangy chutney combined with avocado

CRISPY SPROUTING BROCCOLI

laced with a chilli-garlic glaze

CHANDANI PANEER TIKKA

homemade organic paneer, white spices & silver leaf

GULAR KEBAB

spiced rice, lentil & spinach croquettes stuffed with feta cheese

Served as a Silver Crescent with 4 silver bowls filled with:

NIZAMI VEGETABLE KOFTA CURRY

light almond & poppy seed curry with vegetable dumplings

BAINGAN BHARTA

tandoor smoked minced aubergine with spices

SAAG PANEER

coarse garlic tempered spinach with cottage cheese & spices

YELLOW DAL

tempered with cumin

STEAMED RICE

TANDOORI ROTI

KAALA JAMUN

large black gulab jamun with stem ginger ice cream

£75 pp