

TAMARIND KITCHEN

SET MENU C

APPETISERS

ACHARI CHICKEN TIKKA

Chicken marinated with yoghurt and mustard oil

PUDHINA CHOPS

Spice grilled lamb cutlets finished with fresh mint

PATUREE

Pink prawn cakes cooked in banana leaf

MAINS

MURGH KORMA

Chicken cooked in onion, cashew nut and coconut sauce

KADAI GHOSHT

Boneless lamb, red onion and peppers tossed with crushed coriander

MALABAR PRAWNS

Tiger prawns with sautéed shallots, green chilli, fenugreek and coconut milk

All served with

ALOO GOBI MASALA

Baby potatoes and cauliflower cooked over gentle flame and flavoured with cumin and green chilli

DAL MAKHNI

Slow-cooked black lentils

ZAFFRANI PULAO, MIXED BREADS & CUCUMBER RAITA

DESSERTS

MASALA CHAI BRULEE

Spiced tea brulee with rose biscotti and jelly

APPLE AND CHERRY BAPPA DOI

Steamed sweetened yoghurt with a fresh cherry glaze and Granny Smith apple jelly

£ 5 5 pp

Minimum order of 2 diners. The menu is offered for the entire table only. An optional service charge of 12.5% will be added to your final bill. All items listed are served to every diner. Please notify staff of any food allergies or intolerances before ordering.

TAMARIND KITCHEN

SET MENU C

APPETISERS

MALAI PANEER TIKKA

Paneer marinated with cream and green cardamom

TANDOORI MUSHROOMS AND BROCCOLI

Chargrilled mushrooms and broccoli marinated with yoghurt and spices

ALOO MATAR KI PASTRY

Pastry stuffed with potato and green peas

MAINS

PALAK PANEER

Paneer and spinach flavoured with garlic and red chilli

METHI MALAI SABZI

Assorted seasonal vegetables with a creamy texture and flavoured with cumin and garlic

ACHARI BAIGAN

Pickled baby aubergine in onion and tomato sauce

All served with

ALOO GOBI MASALA

Baby potatoes and cauliflower cooked over gentle flame and flavoured with cumin and green chilli

DAL MAKHNI

Slow-cooked black lentils

ZAFFRANI PULAO, MIXED BREADS & CUCUMBER RAITA

DESSERTS

MASALA CHAI BRULEE

Spiced tea brulee with rose biscotti and jelly

APPLE AND CHERRY BAPPA DOI

Steamed sweetened yoghurt with a fresh cherry glaze and Granny Smith apple jelly

£55 pp

Minimum order of 2 diners. The menu is offered for the entire table only. An optional service charge of 12.5% will be added to your final bill. All items listed are served to every diner. Please notify staff of any food allergies or intolerances before ordering.