

TAMARIND KITCHEN

GROUP MENU A - £39 PP

RAGDA PAPDI CHAAT

tangy white peas with papdi chat

TANDOORI LAMB SEEKH KEBAB

delicately spiced lamb mince cooked in tandoor

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

OLD DELHI BUTTER CHICKEN

rich caramelised tomato sauce, dried fenugreek

SAAG PANEER

coarse garlic tempered spinach with cottage cheese & spices

YELLOW DAL

tempered with cumin

CUCUMBER RAITA

Served with basmati rice and tandoori naan or roti

Choose one:

KAALA JAMUN

large black gulab jamun with vanilla ice cream

SAFFRON RASMALAI

rich Indian cheesecake with thickened saffron milk

TAMARIND KITCHEN

VEGETARIAN GROUP MENU A - £39 PP

RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

CRISPY SPROUTING BROCCOLI

chili-garlic glaze

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

ZAFFRANI KOFTA CURRY

soft vegetable dumplings in rich creamy, aromatic curry, infused with saffron

SAAG PANEER

coarse garlic tempered spinach with cottage cheese & spices

YELLOW DAL

tempered with cumin

CUCUMBER RAITA

Served with basmati rice and tandoori naan or roti.

Choose one:

KAALA JAMUN

large black gulab jamun with vanilla ice cream

SAFFRON RASMALAI

rich Indian cheesecake with thickened saffron milk

TAMARIND KITCHEN

GROUP MENU B - £49 PP

RAJ KACHORI

king of street food, wheat poori filled with goodies & chutneys

CRAB CAKE

chilli-lime chutney

BLACK PEPPER CHICKEN TIKKA

seasoned with tellicherry peppercorns

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

KERELA PRAWN CURRY

kodampuli (black tamarind), coconut, shallots, Malabar spices

OLD DELHI BUTTER CHICKEN

rich caramelized tomato sauce, dried fenugreek

LASOONI PALAK

coarse garlic tempered spinach

YELLOW DAL

tempered with cumin

BASMATI RICE

NAAN

Choose one:

KAALA JAMUN

large black gulab jamun with vanilla ice cream

HONEY & GINGER GELATO

TAMARIND KITCHEN

VEGETARIAN GROUP MENU B - £49 PP

RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

CHANDANI PANEER TIKKA

homemade organic paneer, white spices & silver leaf

CRISPY SPROUTING BROCCOLI

laced with a chilli-garlic glaze

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

ZAFFRANI KOFTA CURRY

soft vegetable dumplings in rich creamy, aromatic curry, infused with saffron

PANEER LABABDAR

cottage cheese, creamy & rich tomato & onion sauce

LASOONI PALAK

coarse garlic tempered spinach

YELLOW DAL

tempered with cumin

BASMATI RICE

ROTI

Choose one:

MANGO KULFI

a traditional but lighter kulfi rippled with mango lime purée,
served on a stick with caramel pistachio

HONEY & GINGER GELATO

TAMARIND KITCHEN

GROUP MENU C - £59 PP

AVOCADO BHELPURI

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

KASUNDI FISH TIKKA

grilled seabass, vibrant tangy mustard sauce

CHARGRILLED LAMB CHOPS

tandoor grilled, marinated with yoghurt & robust spices

CRISPY SPROUTING BROCCOLI

chili-garlic glaze

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

BADAMI MURGH KORMA

chicken breast, almonds, green cardamom & saffron

CALCUTTA BHUNA GOSHT

aromatic slow-cooked lamb

KALONJI ALOO

new potatoes tempered with onion seeds, home-ground spices

KAALI DAL

slow cooked, North Indian classic

LEMON RICE

NAAN

Choose any one:

PISTACHIO MILK CAKE

pistachio sponge with lemon cream cheese

HONEY & GINGER GELATO

TAMARIND KITCHEN

VEGETARIAN GROUP MENU C - £59 PP

AVOCADO BHELPURI

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

RAGDA PAPDI CHAAT

tangy white peas with papdi chaat

SPICED CORN RIBS

crispy corn, lemon-butter sauce & homemade spice mix

CRISPY SPROUTING BROCCOLI

chili-garlic glaze

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

ZAFFRANI KOFTA CURRY

soft vegetable dumplings in rich creamy, aromatic curry, infused with saffron

PANEER LABABDAR

cottage cheese, creamy & rich tomato & onion sauce

KALONJI ALOO

new potatoes tempered with onion seeds, home-ground spices

KAALI DAL

slow cooked, North Indian classic

LEMON RICE

ROTI

MANGO KULFI

a traditional but lighter kulfi rippled with mango lime purée, served on a stick with caramel pistachio

HONEY & GINGER GELATO