

# 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

---

Choose any one:

### MANGO KULFI

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

### HONEY & GINGER GELATO