



indian essence

MAHARAJA MENU

STARTERS

Murg Hariyalli Tikka (d)

Chicken supreme marinated with fresh mint, coriander, basil and yoghurt

Tandoori Machhli (d,mu)

Tandoori mustard salmon infused with dill leaves

Lamb Seekh Kebab (d)

Fine spiced minced lamb skewered in the tandoor

MAINS

Dilli Ka Butter Chicken (d)

Tandoori chicken tikka cooked in a creamed tomato and fenugreek sauce

Adraki Bhuna Gosht (d)

Diced leg of lamb cooked with tomato -onion masala, infused with fresh ginger

Main courses are served with saag makai, aloo gobi adraki, jeera pulao & assorted breads, salad & raita

DESSERT

Dark Chocolate Fondant (d)

Orange curd ice cream

Lunch £41.95 per person

Dinner £46.95 per person

10% discretionary service charge will be added to your bill. Some food may contain traces of nut.

Please discuss any allergy concerns with a member of staff

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan



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MAHARANI MENU

STARTERS

Achari Paneer Tikka (d,mu)

Paneer tikka marinated in pickle spices, caramelised onions and peppers

Beetroot Cutlet (V)

Spiced beetroot croquettes, beetroot murabba

Dilli Ki Aloo Tikki (d)

Cumin scented potato cake, sweet yoghurt, mint and tamarind chutney

MAINS

Paneer Butter Masala (d)

Tandoori paneer tikka with tomato sauce tinged with fenugreek

Shahi Malai Kofta (d,n)

Spiced vegetable and cheese dumplings stuffed with spiced nuts and apricots in a tangy saffron sauce

Main courses are served with saag makai, aloo gobi adraki, jeera pulao & assorted breads, salad & raita

DESSERT

Dark Chocolate Fondant(d)

Orange curd ice cream

Lunch £41.95 per person

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SHAHI DELUXE PARTY MENU

AMUSE BOUCHE

STARTERS

Murg Hariyalli Tikka (d)

Chicken supreme marinated with fresh mint, coriander, green chillies, yoghurt

Tandoori Machhli (mu,d)

Tandoori mustard salmon marinated with mustard infused with dill

Exotic Sorbet

MAINS

Kori Gassi

Mangalorean chicken curry infused with kokum and mace

Golmirch Gosht

Slow cooked goat with fresh peppercorns and curry leaves

Tandoori Jhinga Butter Masala (cr,d)

Tandoori king prawns in cream tomato and fenugreek sauce

Main courses are served with saag makai, aloo gobi adraki, jeera pulao & assorted breads, salad & raita

DESSERT

Dark Chocolate Fondant (d)

Orange curd ice cream, mango bhapa doi

Lunch £49.95 per person

Dinner £55.95 per person

10% discretionary service charge will be added to your bill. Some food may contain traces of nut.

Please discuss any allergy concerns with a member of staff

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan