



# 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