



VALENTINE'S MENU
13th and 14th february
Lunch and Dinner

AMUSE BOUCHE

Red khichiya papad with spiced mango chutney



Cone apple and papdi chaat (d,gl)



APPETISERS

(choose any one)

Tiger Prawns, sweet chilli sauce, onions and peppers (cr,so,gl)

Clay Oven Basil Infused Norfolk Chicken Breast, with mint chutney (d)

Spiced Duck Momos, tomato gurkha chutney (so,gl,d)

Lamb Galouti Kebab, spiced dates and ginger chutney (d)

Spiced Potato and Beetroot Chop coated with dry mango infused semolina,
mustard mayonnaise (d,mu,gl)



MAINS

(choose any one)

Tandoori Kebab Platter, king prawn, malai and hariyali chicken tikka,
mustard salmon tikka and lamb boti (cr,mu,d)

Shahi Patiala Lamb Nalli, Welsh mountain lamb shank with baby potato (d)

Samudri Khazana, king prawn, scallop, seabass, green mussels and asparagus
in malabar sauce (cr,mu)

Shahi Chicken Korma, chargrilled chicken supreme, pistachio korma sauce (n,d)

Morel Kofta, spiced morel and vegetable dumplings, awadhi sauce (d,n)

Main courses are served with subz hariyalli, saffron pulao and
a romantic bread basket



DESSERT

Rose parfait, honeycombe ice cream, chocolate coated strawberry (d)

£50.95 per person

Rose Bud for the Lady

£25 per person deposit