

# Royal Set Menu

A selection of our popular dishes for your enjoyment, served as sharing plates, enabling you to savour a little of everything.

## Vegetarian

Poppadum's and Chutneys

### Starters

Chilli Paneer (G) (M) (So) (Su)

Aloo Tikki (G) (M) (Su)

Khasta Vegetable Samosa (G) (Su) (Se)

Achari Gobi & Malai Broccoli (M) (Mu) (Su)

### Main Courses

Kadai Paneer (M) (Su)

Baingan Ka Bhartha (Su)

Methi Gobi (Su)

Makhani Dal (M) (Su)

### Accompaniments

Carrot & Cucumber Raita (M)

Tandoori Naan & Lacha Parantha (G) (M)

Mattar Pillau

### Dessert

Badam Kulfi (M) (N)

Gajar Ka Halwa (M) (N)

The Set Menu is available at

£37.00

per person

## Non-Vegetarian

Poppadum's and Chutneys

### Starters

Murgh Tikka (M)

Seekh Kebab

Chilli Paneer (G) (M) (So) (Su)

Aloo Tikki (G) (M) (Su)

### Main Courses

Murgh Makhani (M) (N) (Su)

Saag Gosht (M) (Su) (Mu)

Methi Gobi ki Subzi (Su)

Makhani Dal (M) (Su)

### Accompaniments

Carrot & Cucumber Raita (M)

Tandoori Naan & Lacha Parantha (G) (M)

Mattar Pillau

### Dessert

Badam Kulfi (M) (N)

Gajar Ka Halwa (M) (N)

The Set Menu is available at

£42.00

per person

\* Please inform your waiter for any specific requirements.

\* Please inform your order taker of any allergy or special dietary requirements before placing your order.

\* Please note that we do work in an environment that handles numerous ingredients and allergens.

\* The price includes VAT. \* A 12.5% discretionary service charge will be added to your final bill.

## Allergens

(F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya

(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

# Menu Degustation

## Vegetarian

### Canapés

(Chefs selection of the day) (G) (M)  
Poppadum's and Chutneys

### Starters

Tandoori Paneer Tikka (M) (Mu) (Su)  
Hara Bara Kebab (M) (Su)  
Khasta Vegetable Samosa (G) (Su) (Se)  
Palak Patta Chaat (M) (Su)

### Main Courses

Methi Gobi (Su)  
Baingan Ka Bhartha (Su)  
Saag Paneer (M) (Su) (Mu)  
Makhani Dal (M) (Su)

### Accompaniments

Carrot and Cucumber Raita (M)  
Tandoori Naan & Lacha Parantha (G) (M)  
Mattar Pillau

### Dessert

Chefs Selection of Desserts  
(G) (M) (N) (So) (Su)

\*Chilli Paneer Supplement £5.00

\*Wine Supplement

A glass of Laurent Perrier Brut Champagne to start,  
plus a glass of wine with each course is priced at £30.00

The price of the menu  
for four courses is

£47.00

per person

## Non-Vegetarian

### Canapés

(Chefs selection of the day) (G) (M)  
Poppadum's and Chutneys

### Starters

Salmon Dillwala (F) (M)  
Murgh Tikka (M)  
Robata Chop (M)  
Palak Patta Chaat (M) (Su)

### Main Courses

Murgh Makhani (M) (N) (Su)  
Nalli Gosht (M) (Su)  
Saag Paneer (M) (Su) (Mu)  
Makhani Dal (M) (Su)

### Accompaniments

Carrot and Cucumber Raita (M)  
Tandoori Naan and Lacha Parantha (G) (M)  
Mattar Pillau

### Dessert

Chefs Selection of Desserts  
(G) (M) (N) (So) (Su)

\*Jhinga Achari Supplement £7.00

\*Wine Supplement

A glass of Laurent Perrier Brut Champagne to start,  
plus a glass of wine with each course is priced at £30.00

The price of the menu  
for four courses is

£52.00

per person

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## Allergens

(F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya

(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts