

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)

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

£40

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

£45

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 - (Cr) 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)
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

£50

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

£55

per person

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Allergens

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