



Below is an indulgent sample menu. Other menus are available.

Canapes

- Poppodoms & Mango chutney
- Onion Bhajis & Tamarind Chutney

Starters

- Gobi Musallam - Whole Roasted Cauliflower with Creamy Makhani Sauce
or
- Dahi Bhalla (Lentil fritters topped with yoghurt, tamarind, spices, red onion & fresh coriander).
Or
- CHOOSE ONE (Plus accompaniment)
- Tandoori Chicken or Tandoori Paneer or Potato & Onion Samosa
- CHOOSE ONE ACOMPANIMENT
- Indian mushy peas with a touch of spices & lime juice
- Indian Salad or lettuce & carrot salad with pomegranate
- Indian coleslaw
- Cucumber, mint and pomegranate raita

Mains

CHOOSE TWO

- Punjabi Lamb Curry made with aromatics (*Add £4.50 per head*)
- Punjabi Chicken Curry Bhuna style
- Chicken Tikka Masala
- Butter Chicken
- Dishoom's Ruby Chicken (sweet and savoury, aromatic and creamy)
- Saag (spinach)
- Chola (chickpeas)
- Aubergine and tomato curry
- Daal Makhani

Accompaniments

CHOOSE THREE

- Naan bread
- Aromatic rice
- Cucumber raita
- Panch Phoron Potatoes
- Green beans in pomegranate sauce

Dessert

CHOOSE ONE

- Gulab Jaman with vanilla ice cream (Sweet fried dumplings)
Or Malai Mango (Exotic dessert made with mangoes, orange juice, cream, rose water and pistachios).

£95 per person

Based on minimum four people. Fewer people will be charged a supplement.