



## THE MAHAL PARTY MENU MINIMUM 8 GUESTS

**THREE COURSES - £40 PER PERSON**

All dishes will be presented across the table, enabling guests to share and taste each and every dish.

(Vegan/vegetarian options are available)

### STARTER

#### TANDOORI RATAN (D)

Chicken tikka, king prawn, Galouti kebab, mint & coriander chutney

### MAIN

#### AMRITSARI BUTTER CHICKEN MASALA (D)

Tandoori chicken, satin smooth tomato butter broth, fenugreek

#### HIMALAYAN GOAT CURRY

Classic lamb curry from the northern region of India

#### TANDOOR COOKED KING PRAWNS

Shellfish, Goan curry bisque, gun powder

#### DAL MAKHANI (V)(D)

Black lentil (braised for 24 hours)

#### CARAMELISED ONION PULAO RICE (V)(VE)

#### BUTTER NAN AND TRUFFLE & HONEY PARATHA

### DESSERT

#### TRIPLE CHOCOLATE MOUSSE (D)

Dark, milk & white chocolate mousse, blood orange sorbet

If you have a special dietary requirement or a particular allergy, please let one of our team know.

(D) - contains dairy, (N) - contains nut, (G) - contains gluten  
(V) - suitable for vegetarians, (VE) - suitable for vegans