



MAHAL PARTY MENU (MINIMUM 8 GUESTS)

Three course £40 per person

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

(Vegan/vegetarian options available)

STARTER

Tandoori Ratan (D)

Chicken tikka, chargrilled monkfish, hiron sheek kebab, mint & coriander chutney.

MAIN

Butter chicken masala (D)

Tandoori chicken, satin smooth tomato butter broth, fenugreek.

Himalayan lamb curry

Classic lamb curry from the northern region of india.

Tandoor cooked king prawns (D)

Shellfish, goan curry bisque, gun powder.

Dal makhani (D, V)

24 hour slow-cooked black lentils Black lentil.

Jeera aloo (V)

Desiree potatoes, slow roasted chillies & crushed garlic.

RICE AND BREAD

Caramelized onion pulao rice.

Butter nan and truffle & honey paratha (G)(D).

DESSERT

Alphonso mango & English rhubarb (G)

Mango kulfi, spiced poached rhubarb, mojito sorbet, sesame tuile.

Or

Passion colada

Poached spiced pineapple, coconut sorbet, passionfruit salsa.

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

(D) – contains dairy, (G) – contains gluten