



## **MAHAL PARTY MENU (MINIMUM 8 GUESTS)**

Three course £48 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*