



MAHAL PARTY MENU (MINIMUM 8 GUESTS)

Three course £42 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

Mixed platter (D)

Chicken tikka, lamb kebab, subzi brie tikki, kachumber salad.

MAINS

Old Delhi butter chicken (N) (D)

Charred chicken, satin smooth tomato broth, green cardamom, Fenugreek.

Lamb rogon josh

Warwickshire lamb, classic Kashmiri curry.

Malabar prawn curry

King prawn, lemongrass, kaffir leaf, coconut milk, lemon foam.

Dal makhani

24 hour slow-cooked black lentils Black lentil.

Jeera aloo

Desiree potatoes, slow roasted chillies & crushed garlic.

RICE AND BREAD

Caramelized onion pulao rice.

DESSERT

Rhubarb Panna cotta (D)

Poached rhubarb, rhubarb panna cotta, orange gel, mint sorbet.

Or

Sticky toffee pudding (VE) (N)

Rich toffee pudding, caramel sauce, vanilla ice cream.