



MAHAL PARTY MENU (MINIMUM 8 GUESTS)

Three course £38 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) (G)

Chicken tikka, lamb kebab, spinach & onion pakura, kachumber salad.

MAIN

Old Delhi Butter Chicken (N) (D)

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

Lamb Rogon Josh

Warwickshire lamb, classic Kashmiri curry.

King prawn curry (D)

Spiced king prawn, coriander seeds, fennel powder

Jeera aloo

Desiree potatoes, slow roasted chillies & crushed garlic.

RICE AND BREAD

Caramelized onion pulao rice.

Assorted nan (D) (G)

DESSERT

Almond & jiggery kheer

topped with Jalebi, pistachio ice-cream.

or

Sticky toffee pudding (VE) (N)

Rich toffee pudding, caramel sauce, vanilla ice cream.