

Shahi Dawat Menu

Pan fried potato cakes with lentil crisps, ginger, toasted cumin, spinach and parmesan stuffing, drizzled with dry ginger chutney
Grilled cakes of chicken minced with ginger, coriander, onions and green chillies, served with smoked red pepper chutney
Grilled Elwy Valley Welsh lamb cutlets marinated with garlic, chilli and black cumin; served on mint chutney



Tiger prawns marinated with ginger, yoghurt, paprika and ajwain
Grilled monkfish in a marinade of ginger, yoghurt, ground mustard and saffron



Scallops, squid, and prawns simmered in a sauce of coconut and ground spices, flavoured with mustard and curry leaves
Chicken tikka in creamed fresh tomatoes, with red onions, green chillies, ginger and fenugreek leaves
Boneless lamb with onion, tomatoes and chillies, finished with a blend of Chettināad spices
Smoked aubergine pulp with ginger, green chilli, turmeric, cumin and fresh coriander leaves
Broccoli, fine beans, asparagus, red peppers and baby corn tossed with cumin, red onions, spinach and crushed black pepper
Slow cooked black lentils, a specialty of the Northwest frontier
Braised rice with cumin and saffron
Naan / Date & Coconut Naan



Basmati rice simmered in cardamom- flavoured milk with cashew nuts, raisins, pistachio and saffron
White chocolate & cardamom mousse
Passion fruit & basil Sorbet



Tea / Coffee / Petit Fours

£72.00 per person (inclusive of Vat @ 17.5%)
An optional service charge of 12.5% will added to your final bill

Vegetarian Dawat Menu

**Whole wheat crisps and spiced chickpeas with mint chutney,
sweetened yoghurt and tamarind chutney**

**Tandoori broccoli marinated with honey, nigella seeds, spices, chilli and
lemon**

**Grilled cottage cheese marinated with ginger, garlic, yoghurt, saffron
and ground spices, finished with lime juice and chaat masala**

**Pan fried potato cakes with lentil crisps, ginger, toasted cumin
spinach and parmesan stuffing, drizzled with dry ginger chutney**



**Smoked aubergine pulp with ginger, green chilli, turmeric, cumin and
fresh coriander leaves**

**Cauliflower, courgette, fine beans and peppers with onions, tomato
and ground spices; finished with coriander, peppercorns and red chilli**

Baby corn in creamed spinach flavoured with garlic and cumin

**New potatoes tossed with cumin, turmeric, chilli, coriander and
toasted sesame**

Okra tossed with cumin, ginger, chilli, tomato and red onions

**Yellow lentils finished with browned garlic, cumin, green chillies
tomatoes and fresh coriander**

Braised rice with cumin and saffron

Naan / Cheese & Coriander Naan



Sweet short crust pastry with custard cream topped with mixed berries

Fried dumpling of unsweetened reduced milk

Coconut Ice cream



Tea / Coffee / Petit Fours

£48.00 per person (inclusive of Vat @ 17.5%)

An optional service charge of 12.5% will added to your final bill

Dawat Menu

**Whole wheat crisps and spiced chickpeas with mint chutney,
sweetened yoghurt and tamarind chutney**

**Tandoor grilled monkfish in a marinade of ginger, yoghurt,
ground mustard and saffron**

**Supreme of corn-fed chicken, marinated with cheese, cream,
coriander-stem and cardamom**

**Skewered ground lamb with garlic, green chillies, peppers, coriander and
spices**



**Tiger prawns tossed with bell peppers, onions, tomatoes and spices;
finished with toasted coriander seeds and red chillies**

**Boneless chicken cooked in a spicy gravy of browned onions, cashew nuts,
tomatoes and freshly ground spices**

Boneless lamb with ground spices, browned onion, and Kashmiri chillies

**New potatoes tossed with cumin, turmeric, chilli, coriander and
toasted sesame**

Okra tossed with cumin, ginger, chilli, tomato and red onions

**Yellow lentils finished with browned garlic, cumin, green chillies
tomatoes and fresh coriander**

Braised rice with cumin and saffron

Naan / Cheese & Coriander Naan



Sweet short crust pastry with custard cream topped with mixed berries

Fried dumpling of unsweetened reduced milk

Coconut Ice cream



Tea / Coffee / Petit Fours

£52.00 per person (inclusive of Vat @ 17.5%)
An optional service charge of 12.5% will added to your final bill

Festive Lunch Menu - December 2008

Soup of the day



Fried cakes of tapioca granules with potato, onions, green chillies and crushed cashew nuts served on raspberry chutney

(or)

Pan-fried kingfish cakes with potato, ginger, mint, coriander and spices, served on sweet chilli and tomato chutney

(or)

Spice roasted guinea fowl with asparagus, pomegranate, rocket leaves, and pine nuts in a dressing of honey, lime and cumin



Paneer tossed with onion, tomato, capsicum and spices; finished with fresh coriander leaves

(or)

Boneless chicken cooked in a gravy of browned onion, tomato and spices; finished with a blend of Chettinād spices

(or)

Diced lamb shoulder stir fried with ginger, garlic, onions, tomato and spices, finished with fresh coriander

Served with:

Seasonal vegetables simmered in a sauce of onions, cashew nuts and spices, finished with cream

Green lentils tempered with cumin, garlic and tomatoes

Braised rice with cumin and saffron

Butter Naan



Cardamom rice pudding served with stewed pears

Three Courses @ £26.00 per person

All prices are inclusive of 17.5 % VAT

A discretionary service charge of 12.5 % would be added to your bill