



# VALENTINE'S DAY

## SPECIAL FIVE COURSE MENU



VEGAN (VG) | VEGAN OPTION (VO) | GLUTEN TRACES (GT) | GLUTEN FREE (GF) | CONTAINS NUTS (CN)

Dishes with no symbol are MILD | MEDIUM  | HOT 



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Just £38.95 Per Person




## START WITH

Crisp Papadums **VG GT** with House Pickles & Chutneys **VG GF**

## COLD APPETISERS

(Pick One)

**Beetroot and Potato Chaat** VO 

Spiced beetroot and potato patties layered with yoghurt, tamarind and fresh chutneys.

**Crispy Spinach Chaat** VO GT


Crisp spinach leaves topped with yoghurt, chutneys and gentle spices, bringing together crunch and freshness.

**Classic Dahi Puri** VO


Crisp wheat shells filled with seasoned potato, cooling yoghurt and sweet spiced chutneys. Light, fresh and full of contrast.

## HOT APPETISERS


(Pick One)

**Hearty Beetroot Cutlets** VG 

Grated beetroot and potato mixed with ginger, chilli and aromatic spices, lightly crumbed and cooked until crisp.

**Paneer and Beetroot Fingers with Chutneys** 

Soft paneer fingers coated in a beetroot mixture flavoured with fennel and sesame, cooked until golden and served with tamarind and green chutney.

**Crispy Chick'n Bites with Sriracha and Lemon** VG 

Juicy plant based, high protein chicken pieces in a light crunchy coating with black pepper, chilli flakes, ginger and a gentle heat from sriracha.

**Shrimply Koliwada** VG 

Marinated plant based, shrimps, cooked until golden and crisp, remaining tender inside with a mild coastal spice.

**Beetroot Cutlets** VG

Super healthy & delicious patties made using minced veggies including beetroot, sesame seeds, and green sultanas, with house special chutneys.





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## MAINS (Pick One)

### "Shaam Savera" with Spinach-Paneer Kofta GT CN

Paneer koftas wrapped in a smooth spinach coating, served in a tomato and cashew gravy with butter, honey and cream.

### Butter Chicken Royale VO CN

Tender plant-based & high-protein chicken cooked slowly in a smooth tomato and butter sauce, finished with cream and cashew paste for a well-rounded flavour.

### Paneer Bhurji in Cashew Masala GF CN

Grated Indian cottage cheese cooked in a blend of butter gravy and a spiced onion and cabbage base, finished with cream and toasted cashew nuts.

### Slow Cooked Mixed Bean Siesta VG GF

A warming combination of black chana, white chickpeas, kidney beans, lentils and potato, gently spiced with cumin, garlic and garam masala.

### Goa Style Lamb Vindaloo VG

Plant-based lamb cooked gently in a spiced chilli and vinegar marinade with garlic and whole spices, delivering bold and warming flavours.

## THE ABOVE MAINS COME WITH A CHOICE OF SIDE

Chick'n Biryani Rice VG

Kashmiri Saffron Pilaf Rice VG CN

Beetroot Infused Butter Naan VG

## FOLLOWING MAINS DISHES ARE COMPLETE ON THEIR OWN AND DO NOT NEED A SIDE

### Crimson Masala Dosa VG GF

A soft red hued dosa filled with spiced potato, cabbage, carrot, beetroot and peppers, finished with chilli sauce and a touch of melted cheese. Regular or vegan cheese available.

Comes served with a spiced lentil stew called 'Sambhar' & coconut chutney.

## DESSERTS

### Red Velvet Mousse with Cream

Light layers of red velvet sponge folded with smooth cream cheese frosting, full flavoured yet well balanced.

### Pistachio Kulfi with Rose Syrup GF CN

Two scoops of creamy pistachio kulfi finished with rose nectar and some dried rose petals.

### Warm Pineapple Mango and Almond Crumble VG

Baked pineapple and mango topped with a golden almond crumble, gently sweet with a comforting crunch.

### Strawberry Shrikhand

Silky hung yoghurt blended with fresh strawberries, saffron, cardamom and rose, topped with pistachios and almonds. VG GF