



## Cinnamon Festive Feast

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£38 per person

### Snacks (For the table)

Kadhai spiced 'bullet' chillies, poppy seed gun powder (ve) (df) (gf)

Colocasia & Fenugreek Tikki Chaat: Spiced colocasia cake with sweet yoghurt, coriander chutney and chickpea sev (v) (gf)

Watermelon chaat: Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (vegan) (n)

### Starters (Choose one)

Samosa Chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)

Souk Style Lamb Chapli: Char-grilled lamb kebab with Arabian spices (gf)

Tandoori chicken breast soola with Rajasthani spices (gf)

### Mains (Choose one)

Char-grilled paneer tikka with tomato fenugreek sauce, pilau rice (v)

Roast goose breast, Hyderabadi salan sauce, pilau rice (gf) (df) (n)

Tandoori king prawns with coconut cardamom sauce, lemon rice (gf)

Lucknow style chicken biryani, burhani raita (gf)

### Side dishes (For the table)

Black lentils & garlic naan

### Dessert

Garam masala pudding with banana ice cream

Prices include VAT at prevailing rate. We do not levy service charge for tables up to 8 guests. Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.