



Graduation Feast Menu

£30.00 per person, £35 including a cocktail

Feasting Style Starters (for the table)

- Samosa chaat - Punjabi vegetable samosa, curried chickpeas, chutneys
- Surat bhel puri chaat - puffed rice, chickpea vermicelli, chutney potatoes
- Kolkata fish cake with beetroot & raisin, kasundi mustard
- Chicken leg hariyali tikka with green spices, labna & pomegranate

Main Courses (choose one)

- Tandoori trio – achari cauliflower, padron pepper & paneer tikka
- Chettinadu shrimp curry with coconut & peppercorn, pilau rice
- Tandoori chicken breast with fennel & coriander, korma sauce
- Char-grilled rump of lamb, spiced keema, spinach and nutmeg sauce, pilau rice

Sides (for the table)

- Pilau rice, 24 hour simmered black lentils, garlic naan

Desserts (choose one)

- Mango cardamom kulfi, mango salad
- Sticky ginger toffee pudding, garam masala ice cream

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** 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.