

## **HOLI FESTIVAL OF COLOURS SET MENU**

**3 courses & cocktail for 35.00**

Including a limited edition Holi-inspired colourful cocktail  
*Available Monday-Saturday throughout March*

*To maximize your dining experience,  
this menu must be ordered by each diner at your table*

### **HOLI COCKTAIL**

**Neela Heera:** Bombay Sapphire, fresh lemon juice,  
pear purée and apple juice

### **STARTER**

**Selection of starters to share:**

Crab and curry leaf balls

Bangla-scotch eggs (v)

Indo-Chinese stir-fried chicken with burnt chillies (n)

Chana masala hummus, chilli garlic flatbread (v)

### **MAIN**

*Your choice of:*

Tandoori rack of lamb, keema palak, Madras curry sauce (gf)

Tanjore style grilled king prawns, spinach porial and lemon rice (gf)

Stir-fried paneer, roast garlic and spinach sauce, steamed rice (gf)

### **PUDDING**

Trio of rice kheer, pistachio kulfi, Malabar plum cake (n)

**Plus Tea or Coffee**

Head Chef: Thangavel Murugavel