

Shahi Dawat Menu

Spiced chickpeas with mint chutney and sweetened yoghurt topped with tamarind chutney

Supreme of chicken marinated with ginger, green chilli, cream-cheese, coriander stem and cardamom

Tender lamb cutlets with ginger, turmeric, peppercorns and dried mint; chilli-yoghurt dip



Tiger prawns marinated with ginger, yoghurt, paprika, spices and toasted nigella seeds

Monkfish chunks marinated with ginger, fresh mint, lime-leaf, green chilli, and roasted gram flour

Tilapia and mint chutney rolls in a gram flour batter with ginger, ajwain and paprika



Chicken tikka in a sauce of fresh tomatoes, with ginger, red onions, green chillies, and crushed fenugreek leaves

Boneless lamb masala finished with mixed peppers, toasted coriander seeds and chilli flakes

Served with

Broccoli, shiitake mushrooms, asparagus, baby corn, red peppers and spinach tossed with cumin, red onions and crushed peppercorns

New potato and okra tossed with onion, tomato and spices

Slow cooked black lentils, a specialty of the Northwest frontier

Braised rice with cumin and saffron

Naan / Date & toasted Almond Naan



Velvety dark chocolate mousse with a hint of cinnamon and orange zest

Basmati rice simmered in milk flavoured with cloves

Mango & Basil sorbet



Tea / Coffee / Petit Fours

£68.00 per person (inclusive of Vat)

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