GROUP MENU A £85

Curly Kale Salad

Griddled Scotish Scallops

Tandoori Konkan Prawn Tandoori Malai Artichoke Chicken Tikka Hasnu

> Lamb Nihari Raj Aloo Frontier Dal Beetroot Raita Jeera Pulao Naan

Salted Caramel Kulfi

VEGETARIAN GROUP MENU A £75

Curly Kale Salad

Allahabadi Baked Samosa

Tandoori Paneer Tikka Tandoori Malai Artichoke Grilled Aubergine

Mewa Mawa Kofta Curry Raj Aloo Frontier Dal Beetroot Raita Jeera Pulao Multigrain Roti

Salted Caramel Kulfi

Minimum order of 2 diners.

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

Please speak to server for allergens information.
Customers with nut allergies / intolerances eating
in our restaurants do so entirely at their own
risk. All our dishes can contain traces of nut.
There could be accidental cross-contamination
from cooking oils, utensils or nut particles.

Menu is offered for the whole table. Minimum order of 2 diners. A 15% service charge will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate. Please note that menus are subject to change.

GROUP MENU B £95

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

Bell Pepper Chicken Tikka

light, creamy chicken tikka laced with mixed bell peppers

Coconut & Chilli Seabass

with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

Calcutta Prawn Curry

slow-cooked tender prawns, coconut & Indian mustard kasundi

Frontier Dal

green lentils & Bengal gram tempered with cumin & chilli

Jeera Pulao Naan

Chocolate & Hazelnut Praline Bar

dark & milk chocolate mousse, almond & roasted coriander praline

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

VEGETARIAN GROUP MENU B £95

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

Nutty Yoghurt & Corn Kebab with an almond & panko crust

Tandoori Paneer Tikka

homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala marinade

Caramelised Brussel Sprouts

pan-fried with chestnuts in a Bengal sauce

Tandoori Malai Artichoke

marinated with yoghurt, green cardamom & mascarpone cheese

Mewa Mawa Kofta Curry

vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce

Frontier Dal

green lentils & Bengal gram tempered with cumin & chilli

Jeera Pulao Naan

Salted Caramel Kulfi

orange sauce & pecan nut brittle

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TAMARIND GROUP MENU C £110

Baked Venison Samosa

handmade pastry filled with spicy venison mince & raisins

Griddled Scottish Scallops

mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar

Spicy Chargrilled Jumbo Prawn

cooked over an open fire with pickled chilli paste

Herb Marinated Chicken Tikka

fresh coriander, basil, green chilli chicken tikka

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

Grilled Duck Breast Vindaloo

a piquant Goan delicacy flavoured with pickled chillies

Frontier Dal

green lentils & Bengal gram tempered with cumin & chilli

Jeera Pulao Naan

Hill Station Ginger Pudding

dates, salted orange toffee, sesame, whisky mulberry ice cream

Petit Four

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TAMARIND VEGETARIAN GROUP MENU C £110

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Grilled Aubergine

babycorn & edamame marinated in a pickled dressing

Tandoori Malai Artichoke

marinated with yoghurt, green cardamom & mascarpone cheese

Crispy Broccoli

laced with a chilli-garlic glaze

Tandoori Paneer Tikka

homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala marinade

Mewa Mawa Kofta Curry

vegetable dumplings, pistachio, cashew in caramelized onions & tomato sauce

Frontier Dal

green lentils & Bengal gram tempered with cumin & chilli

Jeera Pulao Multigrain Roti

Chocolate & Hazelnut Praline Bar

dark & milk chocolate mousse, almond & roasted coriander praline

Petit Four

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sunday)

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