Curly Kale Salad<br>Griddled Scottish Scallops<br>Tandoori Konkan Prawn<br>Tandoori Malai Artichoke<br>Chicken Tikka Hasnu<br>Lamb Nihari<br>Raj Aloo<br>Mewari Dal Tadka<br>Beetroot Raita<br>Jeera Pulao<br>Naan<br>Salted Caramel Kulfi<br>\title{ VEGETARIAN<br><br>GROUP MENU A $£ 75$ }

## Curly Kale Salad

## Allahabadi Baked Samosa

Tandoori Paneer Tikka
Tandoori Malai Artichoke
Grilled Aubergine

Mewa Mawa Kofta Curry<br>Raj Aloo<br>Mewari Dal Tadka<br>Beetroot Raita<br>Jeera Pulao<br>Multigrain Roti

Salted Caramel Kulfi

Minimum order of 2 diners.
Last orders: Lunch 1.30 pm \& dinner 10 pm (9pm on Sundays)

# GROUP MENU B ${ }^{\text {®95 }}$ 

Rajasthani Churi Chaat<br>Indian street food, with sweet \& tangy chutneys

Bell Pepper Chicken Tikka<br>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

## Mewari Dal Tadka

a trio of lentil tempered with cumin \& asafoetida
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 <br> GROUP MENU B ${ }^{\text {£95 }}$ 

Rajasthani Churi Chaat<br>Indian street food, with sweet \& tangy chutneys

Nutty Yoghurt \& Corn Kebab<br>with an almond \& panko crust

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

Grilled Aubergine<br>babycorn \& edamame marinated in a pickled dressing

Tandoori Malai Artichoke
marinated with yoghurt, green cardamom \& mascarpone cheese

## Mewa Mawa Kofta Curry

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

Mewari Dal Tadka<br>a trio of lentil tempered with cumin \& asafoetida<br>Jeera Pulao<br>Naan<br>Salted Caramel Kulfi<br>orange sauce \& pecan nut brittle

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

## TAMARIND GROUP MENU C £110

## Baked Venison Samosa <br> 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<br>cooked over an open fire with pickled chilli paste<br>Herb Marinated Chicken Tikka<br>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<br>a piquant Goan delicacy flavoured with pickled chillies

Mewari Dal Tadka<br>a trio of lentil tempered with cumin \& asafoetida

Jeera Pulao

Naan

## Apricot Eaton Mess

dehydrated apricot jam, cardamom \& lime Chantilly cream

## Petit Four

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

# TAMARIND VEGETARIAN <br> GROUP MENU C £110 

Allahabadi Baked Samosa<br>homemade pastry filled with vegetables, served with tangy chutneys

# Nutty Yoghurt \& Corn Kebab <br> 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

## Mewari Dal Tadka

a trio of lentil tempered with cumin \& asafoetida

Jeera Pulao<br>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)

