



## Diwali Feast Menu 2023

### FEAST MENU

£35 per person for 2 courses with welcome cocktail

£40 per person for 3 courses with welcome cocktail

### COCKTAILS

#### Lychee Rose Bellini

lychee, rose petal liqueur, prosecco spumante

#### Coconut *Diwali* Daiquiri

white coconut rum, golden rum, coconut water

#### *Non-alcoholic*

#### Guava Virgin Martini

guava, watermelon, rose sugar

#### *Diwali Sober Spritz*

elderflower, lychee, blue curaçao, ginger ale, pepper

V **vegetarian** VG **vegan** N **nuts**

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. GMO ingredients may be present.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

### STARTER selection plate per person

#### Kerala Fried Cauliflower VG

panko crumb cauliflower florets, beetroot sesame drizzle

#### Seekh Kebab Roti Roll *2pcs*

Welsh lamb, coriander mint 'pudina' chutney, roti roll

#### Dahi Puri V *2pcs*

crunchy semolina shells, potato, sweet yoghurt, imli chutney

### MAIN COURSE please choose one dish per guest

#### Karol Bagh Butter Chicken

Old Delhi style tandoor smoked chicken thigh tikka with a rich spiced 'makhani' fenugreek gravy

#### Kokum Fish Kari

coconut milk, sweet & sour dried kokum, tilapia, turmeric, fennel, seaweed podi, South Indian spices, curry leaf

#### Dakshini Platter VG

three steamed idli, jackfruit pepper fry, aubergine pickle, spiced 'sambar' stew

served with

Naan V tandoor baked

Basmati Rice VG steamed

### DESSERT choice of one dessert

Malai Cheesecake V made with 'malai' clotted cream, berry compote

Chocolate Chilli Tart V rich artisan chocolate tart with a hint of heat

Gulab Jamun V N two mini donuts, toasted almonds, sugar & rose syrup