

Feast Menu Spring 2024

£35 *per person for 2 courses with welcome cocktail*

£40 *per person for 3 courses with welcome cocktail*

COCKTAILS

Lychee Rose Bellini

rose petal liqueur, lychee, prosecco spumante

Coconut Daiquiri

white aged rum, golden rum, coconut water

Non-alcoholic

Camomile Teatotal

camomile tea cooler with cloudy apple juice, vanilla, fresh lemon

Neela Sober Spritz

elderflower, lychee, blue curaçao, ginger ale

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

Butter Chicken

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

Saagwala Gosht

slow cooked Elwy Valley Welsh lamb with rich cumin tempered spinach

Dakshini Platter VG

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

Market Sabz Biryani VG

basmati rice with saffron, fennel & cinnamon and cauliflower, potato, beans & jackfruit

served with

Naan V tandoor baked

Basmati Rice VG steamed

Raita V cooling cucumber yoghurt

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