

## Feast Menu Summer 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*

#### Guava Virgin Martini

guava, watermelon syrup, 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

#### Prawn Moilee

South Indian spiced prawns, lime leaf, turmeric, ginger & coconut milk

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 Tart V with rich Belgian dark chocolate and a hint of cinnamon

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