

SET DINNER MENU - £65 per head

Nocellara Olives

(Please select one starter, one main)

Starters

Grilled Artichoke Hearts

Yogurt, green cardamon & cream cheese

Marinated Smoked Salmon (Supplement +£9)

Duck Foie Gras Terrine (Supplement +£19)

Quail (Supplement +£9)

French griddled boneless quail fillets, lime dressing

Main Course

Grilled King Prawns (Supplement + £9)

King prawns with flaked chillies and tamarind

Smoked Chilli Chicken

Grilled corn-fed chicken breast, fresh turmeric, Kashmiri smoked chilli

Lamb Rogan Josh (Supplement + £9)

Welsh lamb osso-bucco with dry ginger & Kashmiri chilli

Chicken Makhani

Grilled Corn-fed chicken breast San Marzana tomatoes, fenugreek leaves

King Prawn Curry (Supplement + £9)

Moilee sauce

Morel & Shiitake Biryani

Morel & Shiitake mushrooms & aromatic basmati rice, raitha

Lamb Biryani (Supplement + £9)

Lamb cooked with aromatic basmati rice, mint, saffron and rose water, raitha

Served with Pilau Rice or Naan

Desserts

Mango Brulee (Supplement £9)

Pistachio Ice Cream (Supplement £9)

Selection of Cheese (Supplement £19)

Lincolnshire Poacher, Baron Bigod and Cashel Blue

All dishes may contain nuts. Prices include VAT. A 15% discretionary service charge will be added to the bill.