

MOTHER'S DAY THALI MENU

£20.22 per person

AMUSE-BOUCHE

Poppadoms

Served with a selection of homemade chutneys.

Soup

STARTERS

Please select one dish from the following:

Malai Chicken Tikka

Grilled chicken marinated in natural yogurt, cheese, coriander, garlic and root ginger.

Seekh Kebab

Ground fillet of lamb flavoured with a selection of pounded Indian spices and herbs.
Roasted in a tandoor.

Tandoori Salmon

Delicately grilled salmon fillets skewered and grilled over charcoal.

Vegetable Samosa

Homemade cumin flavoured pastries filled with seasonal vegetables accompanied with spiced chickpeas, red onion and tamarind chutney.

Aloo Tikki Chaat

Homemade spiced potato cakes with roasted cumin, tawa grilled, in a light crisp batter.
Served with chickpeas and a crisp pastry shell dressed with tamarind, mint and natural yogurt.

Mother's Day Special

Chicken momos with chilli chutney.

MAIN COURSES

Please select one dish from the following:

Chicken Makhni

Succulent chicken tikka in a smooth velvety textured sauce with a hint of fenugreek, the Indian version of tikka masala.

Chicken Korma

Mild, coconut and exotic flavours but without the fire and spice.

Lamb Shank

Slow cooked lamb shank in a homemade lamb shank stock. Full of intense and strong flavours finished with a blend of secret spices. *'Melt in your mouth texture'*.

Beef & Potato Madras

A dish with a generous handful of chillis with rich flavours. *'Fiery'*.

Prawn Goan Curry (£2 Surcharge)

King prawns cooked in a spicy velvety sauce finished with a hint of coconut.

Garlic Chilli Chicken

Supreme chicken cooked in pot style curry finished with a hint of garlic and chilli sauce, sweetness of garlic with fiery chilli finish.

Home Style Chicken Curry

On the bone cooked like Mum used to!

Alternative vegetarian dishes and dietary requirements are catered for - Please ask for details.

DESSERT

Rice Pudding (Kheer)

With cashew nut, hint of cardamom and raisins scented with saffron.