



“ A special treat for your loved one prepared by our
award winning Chefs”
On Valentine’s Day - from 6.00 PM to 10.00 PM

STARTER

TANDOORI BHARWA ALOO

Stuffed Potato with cashew nuts , raisins, cottage cheese and green spices, cooked in a clay oven.

PANEER SASLIK

Indian cottage cheese marinated with home Indian spices, onion's, Bell Peppers on skewer and cooked in the Tandoor.

KESARI MURG TIKKA

Diced Breast of chicken seasoned with cashew nut paste, cream, flavored with cardamom, saffron and cooked in the Tandoor.

LAMB BOTI KEBAB

House specialty of traditional Lamb Kebabs.

TALI JALPARI

Deep fried chunks of Salmon coated in gram flour, flavored with Indian spices.

MAIN COURSE

MURG TIKKA MASALA

Chicken Tikka in a mildly Spiced Masala finished with cream and butter.

LAMB ROGANJOSH

Succulent diced Lamb slowly cooked with onion's tomatoes and Rogan spices.

PRAWN BHUNA

Tiger Prawns cooked in a creamy tomato sauce with home made Indian spices

PALAK BAIGAN BHAJI

Fresh spinach cooked with aubergines, flavored with garlic, Spices and finished with cream and butter.

PANEER PASANDA

Cubes of Paneer cooked in a creamy tomato sauce.

All served with Naan Bread or Basmati rice

DESSERT

GAJAR KA HALWA

An Indian Sweet made from grated carrots & enriched with Mawa, milk and garnished with mixed nuts.

GULAB JAMUN

A traditional Indian dessert made with 'Mawa' and served in a Sugar syrup.

FRESH STRAWBERRIES

Served with Whipped cream

Freshly Brewed Coffee with Home made Chocolate dipped Butter cookies

£ 19.95 pp & a Surprise Gift for the Lady

