

GROUP MENU 3 – Minimum of 8 people

Our group menus are specially designed to give you the best possible variety of dishes please let us know, when ordering, if you or any of your guests have special dietary requirements. Please confirm your order and booking with us 48 hrs before your arrival.

APPETIZER

Kurum Kurum - crispy deep-fried poppadum with a selection of our house chutneys

STARTERS

Vegetable Momos - steamed fragrantly spiced vegetable dumplings, served with fresh achar

Mixed Pakora - a mixture of crispy pakora made with our mildly spiced chickpea batter and served with fresh chutney

MAINS

Pharsi ra Kalo Channa - butternut squash and braised black chickpeas stir-fried with turmeric, flavoured with freshly ground mild peppery spices

Bakula Banda - broad beans and white cabbage stir-fried with our own mix of freshly ground spices

Cauli Keraw - cauliflower and green peas stir-fried with our own mix of freshly ground spices

Chamsur Sag - spinach and watercress stir-fried with a classic blend of fresh herbs and spices

Musurko Dal (unlimited) - split orange lentil sauce cooked with traditional spices and garlic finished with vegan ghee

Bhat (unlimited) - boiled basmati rice

DESSERT

Kir - chilled cardamom coconut rice with pomegranate

Please remember you must let us know if anyone in your group has any allergies or special dietary requirements when you confirm your order. We will have made alternative dishes so it's important that anyone with an allergy makes themselves known to our staff on arrival.

If you are in any doubt about allergies please see our Allergen list