



GOLD FEAST

£75 Per Person

Welcome Drink

FARZI ROYAL

Elderflower Vodka - Chambord - Sparkling Wine

BITES

Papad Basket v

masala chaat dust, mango chutney

SMALL PLATES

Corn Khees Pakoda

Creamed corn puree, burnt corn & chilli
cheese croquettes, corn flake crumb

Guntur Chicken Wings

buttermilk & guntur chilli marinated
crispy wings, tossed in a dry red chillies &
curry leaf infused creamy tandoori aioli

GRILL & CLAY OVEN

Mustard Tandoori Salmon Fillet

pickled bengali mustard & cream cheese
marinated grilled salmon tikka

Cornish Lobster & Seafood Kebab

mustard & curry leaf tempered lobster &
fish seekh kebab, served with warm
puy lentil salad & yuzu aioli

Lamb Burra Chop Sizzler

tender welsh lamb chops, crispy garlic
& roasted cashew nut marinade,
masala wedges & pickled chilli

MAINS (Choose Two)

Lamb Rump Rara (medium cooked)

intense punjabi curry of kadhai spices &
lamb mince served along with chargrilled
lamb rump, pickled ginger

CTM

farzi favourite* Chicken Tikka Masala

Murg Kali Mirch Kaliyan

tender welsh lamb chops, crispy garlic &
roasted cashew nut marinade, masala
wedges & pickled chilli

Beef Nihari

slow-braised wagyu chunks, in a rich
old delhi style black cardamom &
cashewnut korma

ACCOMPANIMENTS

DAL MAKHNI • SAFFRON PULAV • ROASTED JEERA ALOO-GOBHI •
KHAMIRI NAAN • ANAARDANA RAITA

DESSERT (Choose One)

Old Monk & Dry Fruit Festive Pudding

old monk rum, ginger & salted caramel
sauce, whipped candied orange cream

Angoori Rasmalai

tiny grape like cottage cheese
dumplings, soaked in a saffron &
cardamom flavoured thickened milk,
topped with rose petals & almond flakes

Service charge of 13.5% will be added to your bill. Please let us know if you have any allergies,
intolerance or sensitivity and if you require any extra information.



GOLD FEAST

(Vegetarian)

Welcome Drink

£75 Per Person

FARZI ROYAL

Elderflower Vodka - Chambord - Sparkling Wine

BITES

Papad Basket v

masala chaat dust, mango chutney

SMALL PLATES

Rajma Kachori Chaat

traditional lentil stuffed crispy puff pastry puffs, red kidney beans masala, sweet yogurt foam, tamarind, sev

Dal-Chawal Arancini

lentil & rice croquettes, papad, pickle & chutney

Aubergine Panch Phoran Bharta Tacos

smoked egg plant & roasted garlic spread, topped with whipped crème fraîche & 5 spice

GRILL & CLAY OVEN

Tandoori Soya Chop

tandoori marinated grilled soya chops, mint chutney

Shahi Paneer Tikka

cottage cheese & brazil nut stuffed grilled paneer tikka, marinated in saffron & yellow chilli, red pepper pesto

MAINS (Choose Two)

Palak Paneer

traditional paneer & onion masala, french spinach & baby spinach finished with butter, garlic & dried fenugreek

Mixed Vegetable Kadhui

mix vegetables, tossed in dry coriander & spicy tomato masala

Rajma Masala

red kidney beans simmered in a rich onion tomato masala & finished with clove, cinnamon & dried fenugreek tempering

Paneer Makhanwala

soft paneer cubes, cooked in a creamy buttery smooth tomato gravy, finished with dried fenugreek

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DAL MAKHNI • SAFFRON PULAV • ROASTED JEERA ALOO-GOBHI •
KHAMIRI NAAN • ANAARDANA RAITA

DESSERT (Choose One)

Old Monk & Dry Fruit

Festive Pudding

old monk rum, ginger & salted caramel sauce, whipped candied orange cream

Angoori Rasmalai

tiny grape like cottage cheese dumplings, soaked in a saffron & cardamom flavored thickened milk, topped with rose petals & almond flakes

Service charge of 13.5% will be added to your bill. Please let us know if you have any allergies, intolerance or sensitivity and if you require any extra information.