

GOLD FEAST

65 Per Person

Welcome Drink

FARZI Royal

Elderflower Vodka - Chambord - Sparkling Wine

Amuse Bouche

Small Bites

Papad Basket **v**

masala chaat dust, mango chutney

First

Spinach & Kale Chaat **v**

baby spinach & kale fritters, yoghurt-mint-tamarind

Murg Malai Tikka

soft & creamy tandoori smoked chicken tikka,

tandoori carrot salad

Cornish Lobster & Seafood Kebab

mustard & curry leaf tempered lobster & fish seekh

kebab, served with warm puy lentil salad & yuzu aioli

Lamb Burra Chop

tender welsh lamb chops, crispy garlic & roasted cashew nut

marinade, masala wedges & pickled chilli

Second

Palate Cleanser

Masala Nimbu Pani

Third

Chicken Railway Curry

old time sake-traditional Indian railways special

Nizami Lamb Kheema Kebab, Chilli Korma

tender lamb mince patty, grilled & served in a

simmered lamb bone marrow & onion korma

Paneer & Mushroom Tava Pulav

saffron pulav rice, paneer & mushroom masala,

green peas & rose petals

Served with

**Dal Makhni, Traditional
Indian Breads & Raita**

Dessert

Fig & Ginger Pudding

Warm Caramel Sauce,

Vanilla Ice-Cream

A discretionary charge of 12.5% 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.



VEGETARIAN GOLD FEAST

65 Per Person



Welcome Drink

FARZI Royal

Elderflower Vodka - Chambord - Sparkling Wine

Amuse Bouche

Small Bites

Papad Basket **v**

masala chaat dust, mango chutney

First

Spinach & Kale Chaat **v**

baby spinach & kale fritters, yoghurt-mint-tamarind

Tandoori Soya Chops

tandoori marinated grilled soya chops, mint chutney

Pan Tossed Dumplings

minced vegetables, pan fried dumplings,
tossed in spicy Indo-Chinese sauce

Angara Paneer Shaslik

spicy smoked paneer tikka, pickle jam, mint & basil chutney

Second

Palate Cleanser

Masala Nimbu Pani

Third

Palak Paneer Handi

creamy spinach & crispy garlic masala, paneer cubes

Mix Vegetable Rajasthani Tava Masala

seasonal mix vegetables tossed with onions, tomatoes,
ginger, garlic in a rustic tava masala

Paneer & Mushroom Tava Pulav

saffron pulav rice, paneer & mushroom masala,
green peas & rose petals

Served with

Dal Makhni, Traditional
Indian Breads, Raita

Dessert

Fig & Ginger Pudding

Warm Caramel Sauce,
Vanilla Ice-Cream

A discretionary charge of 12.5% 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.