

# CHAI KI Party Menus

£35 per person

## **Starter** *selection plate served for each guest*

### Kerala Fried Cauliflower VG

panko crumb cauliflower florets with a beetroot sesame drizzle

### Lamb Samosa *1pc*

crispy filo pastry lamb samosa with mint coriander 'pudina' chutney

### Dahi Puri *2pcs*

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

\*\*\*\*\*

## **Main** *please choose one dish per guest*

### GT Road Chicken

with North Indian spices, yoghurt & potato made to an old family recipe

### Mattar Paneer *V*

Indian cottage cheese & peas in a tomato, garam masala & turmeric sauce

### Idli Sambar *VG*

three steamed rice cakes, South Indian style lentil & vegetable stew

Served with sides for the table to share

Basmati Rice *VG* steamed

Tandoori Naan *V* plain

Dhal Fry *V* black lentils

Raita *V* mint & cucumber yoghurt

\*\*\*\*\*

## **Dessert** *choice of one dessert*

Gulab Jamun *V N* two mini donuts, toasted almonds, sugar & rose syrup

Mango Kulfi *V* Indian style ice cream on a stick

**V** vegetarian **VG** vegan **N** contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. GMO ingredients may be present. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.



£45 per person

## **Starter** *selection plate served for each guest*

### Chicken Momos *2pcs*

Tibetan inspired steamed dumplings with tomato & Timur pepper dip

### Dahi Puri *V 2pcs*

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

### Seekh Kebab Roti Rolls *2pcs*

Welsh lamb, coriander mint 'pudina' chutney, roti roll

### Kerala Fried Cauliflower *VG*

panko crumb cauliflower florets with a beetroot sesame drizzle

\*\*\*\*\*

## **Main** *please choose one dish per guest*

### Karol Bagh Butter Chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

### Prawn Moilee

South Indian spiced prawns with a fresh lime leaf, turmeric & coconut milk sauce

### Dakshini Platter *VG*

three steamed idli, jackfruit pepper fry, aubergine pickle, spiced 'sambar' stew

Served with sides for the table to share

Basmati Rice *VG* steamed

Tandoori Naan *V* plain

Dhal Fry *V* black lentils

Raita *V* mint & cucumber yoghurt

Aloo Gobi Mattar *VG* potato, cauliflower & garden peas with rustic spices

\*\*\*\*\*

## **Dessert** *choice of one dessert*

Malai Cheesecake *V* with seasonal berry compote

Chocolate Chilli Tart *V* with a subtle hint of chilli heat

Followed by

Masala Chai *V* or Coffee *VG*