

AT THE CURRY ROOM

Valentine's Day

Friday - Sunday

Amuse Bouche

Oyster Rockefeller

Parsley, Parmesan & Lemon

Starters

Lamb Shami Kabab

Lamb Mince Patties, Mint & Coriander Chutney

Onion Bhaji

Finely Sliced Onion, Spiced Gram Flour Batter

Sorbet

Rosé Champagne Sorbet

Mains

(All curries are served with Basmati Rice)

Lamb Punjabi Curry

Traditional Style of Indian Lamb Curry

(Your choice of medium or hot)

Butter Chicken

North Indian Style, Simmered in Butter, Chilli and Coriander Cream

Bengal Fish Curry

A Favourite Bengal Delicacy Cooked with Aubergine

Vegetable Korma

Fried Paneer, Onion, Peas and Mushrooms in a Creamy Curry Sauce (v)

Tofu and Seasonal Vegetable Curry

Cooked in a Delhi Style Vegan Curry Sauce (ve)

Spicy Beef Vindaloo

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a Combination of Goan Spices

Chef Kumar's Thali

Three Curries of your Choice from above, supplement of 10 per person

Desserts

Chocolate Fondant

Rhubarb & Orange Compote

Crêpes Suzette

Calvados Bramley Apples Vanilla Ice Cream, Cinnamon Crumble

British Cheese Board

Celery, Truffle Honey, Toasted Pecan Nuts, Oat Crumbles, Crackers,

English Grill Seasonal Chutney, Quince

Coffee & Petits Fours

Three Courses – 190 for two

Inclusive of a Sommelier's Choice of Wine

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Vegetarian – (v) | Vegan – (ve)

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.