



**FESTIVE DINNER MENU**  
**CLASSIC £27.50**

**Punjabi Samosa**

Crisp wheat parcel of spiced potato, tamarind chutney

**Masalchi Halka**

Chicken tikka marinated with cream cheese, yoghurt and cardamom

**Miyaji Seekhwale**

Family recipe of seekh kebab from Lucknowi household

**Keema Aloo**

Lucknow's royal recipe of minced lamb and potatoes

**Chicken Makhan Palak**

Classic butter chicken with spinach

**Adraki gobhi**

*Cauliflower tossed with tomato and ginger*

**Maa di daal**

*Slow cooked black lentils with red kidney beans*

**Pulao rice & naan**

\*\*\*

**Chocolate Mousse**

velvety dark chocolate mousse with spices





**FESTIVE DINNER MENU**  
**VEGETARIAN £27.50**

**Punjabi Samosa**

Crisp wheat parcel of spiced potato, tamarind chutney

**Chukunder Chaap**

Spiced beetroot and pinenut croquette

**Phalwala Paneer Tikka**

Tandoor grilled Indian cheese with star fruit and apple

**Subj Nariyal Korma**

Seasonal vegetables cooked in coconut sauce with fennel and curry leaves

**Paneer Makhan Palak**

Indian cheese and spinach in creamy tomato sauce

**Adraki gobhi**

*Cauliflower tossed with tomato and ginger*

**Maa di daal**

*Slow cooked black lentils with red kidney beans*

**Pulao rice & naan**

\*\*\*

**Chocolate Mousse**

velvety dark chocolate mousse with spices





FESTIVE DINNER MENU  
VEGAN £27.50

**Punjabi Samosa**

Crisp wheat parcel of spiced potato, tamarind chutney

**Chukunder Chaap**

Spiced beetroot and pinenut croquette

**Aloo Palak Pyazi**

Onion Bhaji with spinach & potatoes with raw tamarind chutney (v)

**Subj Nariyal Korma**

Seasonal vegetables cooked in coconut sauce with fennel and curry leaves

**Smoked Aubergine Chokha**

Smoked aubergine pulp with cumin and coriander

**Adraki gobhi**

*Cauliflower tossed with tomato and ginger*

**Peeli daal**

Basmati rice & roti

\*\*\*

**Tandoori Ananas**

Grilled pineapple, coconut sorbet





**FESTIVE DINNER MENU**  
**GLUTEN FREE £27.50**

**Aloo Palak Pyazi**

Onion Bhaji with spinach & potatoes with raw tamarind chutney

**Masalchi Halka**

Chicken tikka marinated with cream cheese, yoghurt and cardamom

**Miyaji Seekhwale**

Family recipe of seekh kebab from Lucknowi household

**Keema Aloo**

Lucknow's royal recipe of minced lamb and potatoes

**Chicken Makhan Palak**

Classic butter chicken with spinach

**Adraki gobhi**

*Cauliflower tossed with tomato and ginger*

**Maa di daal**

*Slow cooked black lentils with red kidney beans*

**Pulao rice**

\*\*\*

**Chocolate Mousse**

velvety dark chocolate mousse with spices

