

# NEW YEAR'S WEEKEND MENU

£29.50

Valid 1st -3rd January Lunch and Dinner

## Masalchi Halka

Chicken tikka marinated with cream cheese, yoghurt and cardamom

## Miyaji Seekhwale

Family recipe of lamb seekh kebab from Lucknowi household

## Punjabi Samosa

Crisp wheat parcel of spiced potato, tamarind chutney

## Chicken Makhan Palak

Classic butter chicken with spinach

## Mutton Keema Aloo

Lucknow's royal recipe of minced lamb and potatoes

## Smoked aubergine chokha

*Smoked aubergine pulp with cumin and coriander*

## Maa di daal

*Slow cooked black lentils with red kidney beans*

Pulao & naan

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## Gulab Jamun 🍪

Cheese dumplings in rose syrup



# NEW YEAR'S WEEKEND VEGETARIAN

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## Chukunder Chaap

Spiced beetroot and pinenut croquette

## Saag Aloo Pyazi

Onion bhaji with spinach & potatoes with raw tamarind chutney

## Punjabi Samosa

Crisp wheat parcel of spiced potato, tamarind chutney

## Subz Nariyal Korma

Seasonal vegetables cooked in coconut sauce with fennel and curry leaves

## Paneer Makhan Palak

Indian cheese and spinach in creamy tomato sauce

## Smoked aubergine chokha

*Smoked aubergine pulp with cumin and coriander*

## Maa di daal

*Slow cooked black lentils with red kidney beans*

Pulao

Naan

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## Gulab Jamun 🍩

Cheese dumplings in rose syrup

