



**NEW YEAR'S EVE  
EARLYBIRD MENU £35**

*12-6:30pm*

**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

**Shakarkandi ki Chaat**

Smoke roasted sweet potato, sweet yoghurt, chutneys and pomegranate

**Chicken Pepper Fry**

Norwich chicken with chilli, ginger & tellicherry pepper

**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*

**Vegetable Hyderabad biryani, raita**

*Seasonal vegetables with basmati rice, herbs and spices*

**Naan & garlic naan**

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**Tandoori Ananas & Chocolate Mousse**

Spice grilled pineapple & velvety dark chocolate mousse





**NEW YEAR'S EVE VEGETARIAN  
EARLYBIRD MENU £35**

*12-6:30pm*

**Phalwala Paneer Tikka**

Tandoor grilled Indian cheese with star fruit and apple

**Chukunder Chaap**

Spiced beetroot and pinenut croquette

**Punjabi Samosa**

Crisp wheat parcel of spiced potato, tamarind chutney

**Shakarkandi Ki Chaat**

Smoke roasted sweet potato, sweet yoghurt, chutneys and pomegranate

**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*

**Vegetable Hyderabadi biryani, raita**

*Seasonal vegetables with basmati rice, herbs and spices*

**Naan & garlic naan**

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**Tandoori ananas & chocolate mousse**

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