

**TASTING DINNER MENU £110 per head**

**Wine Paring - additional £80 per head**

***Starters***

**Griddled Scallops**

Orkney Diver caught scallops ,moilee sauce

**Quail**

Grilled boneless quail fillets , lime and chilli

**Grilled Artichoke**

Yogurt,green cardamon & cream cheese

**All the above dishes are served as a starter selection**

***Main Course***

**Lamb Cutlets**

French trimmed lamb & Kashmiri chilli and lime

or

**King Prawn Moilee**

Kerala sauce & black pepper

or

**Venison**

Venison loin steak served with spicy tamarind sauce

or

**Jackfruit Biryani**

Tender jackfruit, aromatic basmati rice ,raitha

**Vegetable of the day,Pilau Rice,Selection of Breads**

***Desserts***

**Mango Brulee**

or

**Selection of Cheese (Supplement £18)**

All dishes may contain nuts. Prices include VAT

A 15% discretionary service charge will be added to the bill