



Tamarind Group Menu

Spiced chickpeas, sweetened yoghurt and tamarind chutney
Supreme of chicken with ginger, garlic, cream-cheese and coriander-stem
Lamb cutlets with dried mint, malt vinegar and peppercorns; chilli-yoghurt dip



Tiger prawns with ginger, yoghurt, spices and toasted nigella seeds
Monkfish marinated with turmeric, mustard, dill leaves and ajwain



Chicken tikka in a sauce of tomatoes, red onions, green chillies and fenugreek leaves
Lamb masala finished with mixed peppers, toasted coriander seeds and chilli flakes

Served with

Seasonal vegetables with peppers, cumin and crushed peppercorns
New potato and okra tossed with onion, tomato and chaat masala
Slow-cooked black lentils; a specialty of the northwest frontier
Braised rice with cumin and saffron
Naan / Date, Coconut & Poppy seed Naan



Carrot fudge, Heritage carrot cake
Mango Kulfi



Tea / Coffee / Petit Fours

£72.00 per person (inclusive of Vat)

Minimum order of 2 diners

This menu is offered for the entire table only

An optional service charge of 12.5% will added to your final bill