



# Valentines Special

## VEGETARIAN MENU

### Starters

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Choice of one of the following

#### Paneer Tikka (D) (V)

Marinated juicy chunks of paneer, mixed bell peppers and onions, full of flavour, cooked in Tandoor.

#### Mushroom Kurkure (D) (V) (G)

Lightly battered stuffed Mushrooms with mixed bell peppers, cheese and onion.

### Mains

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Choice of one of the following

#### Paneer Butter Masala (D) (V) (N)

Paneer cooked in rich onion tomato gravy, served along with a selection of rice and naan.

#### Malai Kofta (D) (V) (N)

Fried cheese dumplings finished in cashew nut gravy, served along with a selection of rice and naan.

Portion of Biryani - additional price of £4.50

### Dessert

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#### Gajar ka Halwa (G) (N) (D) (V)

Carrot pudding with aromas of cardamom milk and dried fruits.



Choice of one of the following

125ml Glass of Prosecco

125ml Glass of House Wine

# £30.00



# Valentiunes Special

## NON VEGETARIAN MENU

### Starters

Choice of one of the following

#### Tandoori Chicken (D)

Tender and soft, marinated overnight with aromatic tandoori spices.

#### Lahsooni Salmon Tikka (D) (F)

Garlic flavoured salmon marinated with mixed spices.

### Mains

Choice of one of the following

#### Butter Chicken (D) (N)

Succulent pieces of chicken cooked in tomato, cashew nuts sauce finished with cream and butter, served along with a selection of rice and naan.

#### Lamb Rogan Josh

A burst of flavours beautifully marinated with a heady combination of intense spices in a rich curry sauce, served along with a selection of rice and naan.

Portion of Biryani - additional price of £4.50

### Dessert

#### Gajar ka Halwa (G) (N) (D) (V)

Carrot pudding with aromas of cardamom milk and dried fruits.



Choice of one of the following

125ml Glass of Prosecco

125ml Glass of House Wine

# £30.00