

Punjabi Food Festival Menu

Amuse bouché

Mango and mint foamed smoothie

Starters

Amritsari Fish

Deep fried Tilapia fillets marinated with carom and spiced gramflour

Barra Boti Kebab

Diced lamb with browned onion paste and spiced yoghurt

Gilafi Seekh Kebab

Chicken mince skewers coated with onions and bell peppers

Achari Paneer Tikka

Char grilled Paneer marinated with pickle

Dahi Bhalla Papri Chat

famous street chat, lentil dumplings and gramflour crisps with yoghurt and tamarind sauce

Mains

All served with pilou or steamed rice

Jheenga Hara Pyaz

Tiger prawns cooked with spring onions and tomato

Makhani Chooza

Chicken thigh tikka cooked in a creamy tomato and butter base sauce

Murgh Lababdar

Chicken breast cooked in a chopped onion and tomato sauce with a hint of fenugreek

Rara Lamb

Speciality of Punjab, chunks of lamb and mince cooked together in a bhuna style sauce

Dhaba Nali Ghost

A street style lamb shank curry cooked with ginger garlic and soft potato

Baigan Ka Bharta (v)

Tandoor roasted aubergine crush cooked with onion tomatoes and green peas

Kadhi Pakora (V)

A very popular gramflour and yoghurt silky sauce with spinach and potato dumplings

Desserts

Tandoori grilled Pineapple served with coconut ice cream

Or

Masala tea kulfi infused with cardamom, cinnamon, bay leaves, ginger and star anise

£ 25 pp

Available for a limited period

