

# Roti Chai Dining Room *Party Menus*

£ 35 per person

## **Starter** *selection plate served for each guest*

### Kerala fried cauliflower VG

panko crumb cauliflower florets with a beetroot sesame drizzle

### Chicken momos 2pcs

Tibetan style steamed dumplings, tomato & Timur pepper dip

### Haryali tikki v 1pc

spinach, pea & potato 'tikki', imli & yoghurt

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## **Main** *please choose one dish per guest*

### Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

### Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

### Baigan mirch ka salan VG

aubergine steak, aubergine onion crush, stuffed pepper, salan sauce

Served with sides for the table to share

### Basmati rice VG steamed

### Tandoori naan v

### Tarka dhal VG yellow lentils

### Raita v mint & cucumber yoghurt

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## **Dessert** *choice of one dessert*

Gulab jamun v N two mini donuts, toasted almonds, sugar & rose syrup

Mango kulfi v Indian style ice cream on a stick

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

£ 45 per person

## **Starter** *selection plate served for each guest*

### Dahi puri v 2pcs

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

### Seekh kebab roti rolls 2pcs

Welsh lamb, coriander mint 'pudina' chutney, roti roll

### Chicken momos 2pcs

Tibetan style steamed dumplings, tomato & Timur pepper dip

### Kerala fried cauliflower VG

panko crumb cauliflower florets with a beetroot sesame drizzle

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## **Main** *please choose one dish per guest*

### Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

### Malabar mooli prawns

coastal style spiced prawns, mooli, snow peas and fine beans

### Malai methi paneer v

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

Served with sides for the table to share

### Basmati rice VG steamed

### Tandoori naan v

### Tarka dhal VG yellow lentils

### Raita v mint & cucumber yoghurt

Aloo gobi VG rustic potato & cauliflower

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## **Dessert** *choice of one dessert*

Malai cheesecake v with seasonal berry compote

Chocolate chilli tart v with a subtle hint of chilli heat

Followed by

House masala chai v or Coffee VG

