



ROTI CHAI Dining Room

Group Set Menus 2023

We offer set menus featuring our most popular dishes, for larger parties of 10 or more guests.

Designed to deliver a sociable dining experience, guests are served an individual starter 'selection plate' offering a variety of flavours as a taster to begin (vegetarian selection available).

Followed by a choice of mains, to be selected one per person. A generous quantity of side dishes are then presented to the table to be shared by everyone, and replenished if needed.

Desserts are then chosen, one per person to finish.

We kindly request you select **one menu for your whole party**. These menus ensure that our team is best able to serve your party and other guests.

Any special dietary requirements can be catered for separately. Whilst we make every effort to avoid cross contamination, we cannot guarantee dishes and drinks are allergen free. Dishes marked V may contain eggs.

If you need any drinks recommendations, please ask and we will be delighted to help.

All dishes are sample and subject to change.



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

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

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

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

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

