



Celebrate the festival of colours and new beginnings.
Available Thursday 13th – Saturday 15th March 2025

3 courses with welcome cocktail £40 pp

APERITIFS

Magic mule

butterfly-pea-flower vodka, lychee, ginger beer

Lychee rose bellini

lanique rose petal liqueur, lychee, prosecco

Mango caipirinha

sagatiba cachaça, fresh lime, mango, muddled

Non-alcoholic

Karma kolada

muddled blackberries, pineapple, cream, ube & coconut

Neela sober spritz

elderflower, lychee, blue curaçao, ginger ale, pepper

V **vegetarian** VG **vegan** N **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.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

STARTER selection plate served for each guest

Seekh kebab roti rolls *2pcs*

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

Dahi puri *v 2pcs*

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

Malai chicken tikka *2pcs*

rose petal garam masala, cream, green cardamom

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

Kale leaf kofta *VG*

seasonal vegetable 'kofta', turmeric, sesame seeds, coconut tamarind

Paneer tikka saag *v*

smoked tandoori paneer tikka on a bed of nutmeg tempered spinach

sides served for the table to share

Basmati rice *VG steamed*

Tandoori naan *V plain*

Tarka dhal *VG yellow lentils*

Raita *V mint & cucumber yoghurt*

DESSERT choice of one dessert per person to finish

Gulab jamun *V N*

two mini donuts, intense sugar & rose syrup, toasted almonds

Sorbet duo *VG*

refreshing pairing of mango & raspberry (one scoop of each)

Ras malai *V N*

two sweet dumplings with pistachio, saffron & cardamom cream