



ROTI CHAI Dining Room

Group Set Menus winter 2025

Our set menus feature our most popular dishes and provide freedom of choice, for larger parties of 10 or more.

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 presented to the table to be shared by everyone, and replenished if needed.

Desserts are then chosen, one per person to finish.

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We request you select **one menu for your whole party**. These menus allow our team to best serve your party and other guests too.

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*

Lamb samosa *1pc*

crisp filo pastry, spiced lamb keema, coriander mint chutney

Dahi puri *V 2pcs*

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

Kerala fried cauliflower *VG*

panko crumb cauliflower florets with a beetroot sesame drizzle

Main *please choose one dish per guest on the evening*

Butter chicken

tandoori spiced thigh tikka, 'makhani' gravy and touch of fenugreek

Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

Paneer tikka saag *V*

smoked tandoori paneer tikka on a bed of nutmeg tempered spinach

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 per person*

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

Sorbets *VG* refreshing light pairing of mango & raspberry (one scoop of each)

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*

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 on the evening*

Butter chicken

tandoori spiced thigh tikka, 'makhani' gravy and touch of fenugreek

Malabar mooli prawns

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

Awadhi lamb

slow cooked Elwy Valley Welsh lamb shoulder, rich saffron & star anise sauce

Paneer tikka saag *V*

smoked tandoori paneer tikka on a bed of nutmeg tempered spinach

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

Kabli chana *VG* spiced chickpeas

Dessert *choice of one dessert per person*

Mango malai cheesecake *V* with mango coulis & lime zest

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

Followed by

House masala chai *V* or Coffee *VG*