

STUDENT TAKEOVER

Wednesday 4th March
4 course set menu

Canapés

Papri Chat (v)

Crispy mini puri stuffed with chickpeas and topped with yoghurt and tamarind.

Beetroot Tikki (v)

Deep fried grated beetroot lightly spiced topped with mango purée.

Starters

Paneer Tikka (v)

Traditional Indian cheese (paneer) lightly spiced and grilled in the Tandoori oven.

Malai Tikka

Chicken breast fillet marinated in a cheese and cream sauce.

Cooked in the tandoori oven.

Gelafi kebab

Classic sheek kebab with added bell peppers and red onion.

Main Dishes

Palak kofta (v) (n)

Mixed vegetable and spinach kofta served on a mild cashew nut sauce.

Chicken Piyaza

Whole chicken breast pan fried and served on a bed of traditional bhuna sauce.

Lamb Rogan Rebooted

The traditional rogan josh dish with a new twist.

Main dishes served with rice and Nan bread.

Dessert to finish.

£21.90

(v) vegetarian (n) nuts