

SET LUNCH MENU

Two Course £25.00 | Three Course £35.00

STARTER (Choose One)

Punjabi Samosa (Ve)

Crisp pastry filled with spiced potato and green peas served with tamarind sauce

Malai Broccoli (Ve)

Grilled broccoli florets marinated in coconut yoghurt with beetroot yoghurt and crispy kale

Achari Paneer Tikka (V, GF)

Chargrilled paneer marinated in pickling spices with coriander chutney and tapioca crisp

Sandalwood Chicken Tikka (GF)

Tandoor roasted free-range chicken flavoured with sandalwood and spices

MAIN COURSE (Choose One)

Kathal Ka Kofta (Ve)

Jackfruit dumplings in a rich tomato and cashew sauce

Murgh Pasanda (GF)

Free-range chicken breast served on cumin spinach in creamy almond sauce

Kasundi Salmon (GF)

Mustard-marinated salmon grilled and served with slow-cooked black lentils

Lamb Biryani (Supplement £8)

Fragrant rice cooked with spiced lamb and herbs

SIDE DISHES

Garlic Naan | Steamed Rice | Tadka Dal (Ve)

DESSERT (Choose One)

Ice cream

Vegan vanilla and chocolate ice cream

Sorbets

Fruit sorbets in mango and blood orange

Paan Kulfi

Traditional Indian betel leaf flavoured frozen dessert

Baluchi

A PAN INDIAN DESTINATION

AT THE GREAT HALL



AA ROSETTES AWARD FOR CULINARY EXCELLENCE

*Please speak to your server regarding any allergy concerns and food intolerances which you may have. Whilst every effort is made, we can't guarantee that the dishes are free from traces of allergens.