

## ***Valentines Tasting menu***

### **Cracked Poppadums and Chutneys**

#### **Tomato Shorba**

A rich fresh Tomato and mild spiced soup

#### **Mahi Koliwada**

Fresh cod in a delicate marinade coated with a light batter and pan fried

#### **Khandahari Murg Tikka**

Tangy Chicken char grilled with a hint of pomegranate and mild spices

#### **Ghosh Ki Pasliya**

Tandoor grilled Tender Lamb cutlet with tangy spices

#### **Subj Ki Ashrafiya**

Lightly spiced potato with thin vermicelli and a Sweet Tamarind Chutney

#### **Macchi Bhegham Bahar**

Kerelan Fish curry cooked with speciality spices and ground coconut

#### **Jeera Ghost**

Slow cooked lamb in cumin massala sauce

#### **Murg Handiwalla**

Char grilled chicken in a rich tangy mildly spiced sauce

#### **Malai Kofta**

Crushed potato and cottage cheese dumplings in a rich onion and spiced sauce

#### **Selection of Naans**

#### **Dum Biryani Rice**

Classic layered Biryani slow cooked in sealed pot

#### ***Dessert – Badam Halwa***

*Ground almonds pan cooked in butter & Khoya topped with shards of chocolate*

*Alternative of Gajjar Ka Halva for guests allergic to nuts*

**£25 per person**



**THE BANYAN TREE**