

Valentines Tasting menu

Cracked Poppadums and Chutneys

Talahuwa Jinga

Spiced Prawns in a light crispy batter

Khandahari Murg Tikka

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

Ghosh Ki Pasliya

Tandoor grilled Tender Lamb cutlet

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 Gajar Ka Halwa for guests allergic to nuts

£25 per person



THE BANYAN TREE