

















HIGHWAY MURGH TIKKA

Chargrilled grain fed chicken thigh tikka coated with Kashmiri chillies, coriander, black pepper, garam masala and mint sauce.

GILAFI LAMB SEEKH KEBAB

Yorkshire lamb mince, coated with diced peppers, rolled on iron skewers, fresh mint chutney



OLD DELHI BUTTER CHICKEN

Classic tandoori grain fed chicken thigh, butter chicken sauce from old Delhi.

COUNTRY LAMB SALAN

A classic grandma way of countryside cooking from the North part of India, very slow pot cooked lamb meat in secret grandma spices with potato chunks.



SAAG ALOO

Spinach puree cooked with baby potatoes.

SMOKED GARLIC YELLOW DAL

Smoked banjara cumin and garlic tempered mixed yellow lentils.

RICE/NAAN



GULAB JAMUN WITH ICE CREAM











VEGETARIAN PARTY MENU

£32.95 PER PERSON

<u>~____</u>











RAGDA PATTICE

Crispy potatoes & English peas cutlets, chickpeas masala, tamarind chutney, sweet yogurt and nylon sev.

ZAFRANI PANEER TIKKA

Charcoal grilled homemade paneer tikka, cashew, Greek yogurt, saffron, raita and pear chutney.



LEEKS & ROOTS VEG KOFTA

Seasonal vegetables and leeks dumpling, Lucknowi shahi korma sauce, pomegranate and coriander cress.

BAIGAN MIRCH KA SALAN

Baby aubergine and Padron chillies cooked in peanuts and sesame seed sauce from Hyderabad.



SAAG ALOO

Spinach puree cooked with baby potatoes.

SMOKED GARLIC YELLOW DAL

Smoked banjara cumin and garlic tempered mixed yellow lentils.

RICE/NAAN



GULAB JAMUN WITH ICE CREAM



4