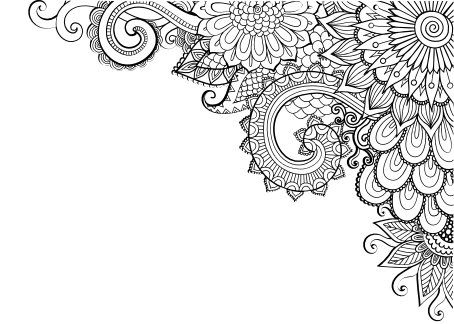




Thursday 26th
November

A Bistrot Max
Indian Feast

£46 a head

Indian Starters sharing board of:

Aloo Tikki Chaat

Little patties of aloo (potato) formed into tikki (small pieces), layered with crispy fried chickpeas, bejewelled with chilli, pomegranate, coriander, spicy onions & yoghurt, with crispy croutons

Crispy Chicken Pakoras

with chilli & ginger dipping sauce

Batata Lamb Cutlet

Flame grilled over coals until pink

Proper Chicken Biryani

Baked under a dough crust, served with crispy onions & cucumber raita

Lamb Raan

Slowly cooked half leg of lamb to share, with a savoury masala, fried green chilli & fresh lime

House Black Lentil Dahl

Black lentils in a buttery sauce, cooked for 5 hours, with rich & warming spices

All served with Gunpowder potatoes (roasted with chilli, spring onions & garlic topped with coriander) & Katchumber salad of tomato, red onion, cucumber & coriander

Unfortunately gluten free/dairy-free/vegan diets cannot be catered for on this event
Menu subject to change