

indian  *affair*



indian affair


Festive Feast Menu

£38 per person

(Available for parties of 7 or more)


All dishes are served sharing style

AMUSE BOUCHE

Papad and chutney tray 

Indian crisps served with a trio of chutneys

STARTERS

Aloo tikki 

Handmade spiced potato and pea patties

Fish Pakoda

Fish fillets battered in homemade spice mix served with mint chutney

Tandoori chicken tikka

Succulent pieces of chicken in pickle and yoghurt marinade

MAINS

Butter chicken


Charred chicken cooked in creamy tomato sauce seasoned with fenugreek

Lamb rara

Diced lamb and mince cooked in a thick brown onion sauce

Paneer lababdaar 


Homemade Indian cottage cheese cubes cooked in onion and tomato gravy with chilli and coriander seeds


Daal makhani 

Black lentils, ginger and garlic, slow-cooked overnight finished with cream and butter


SIDES

Butter/Garlic naan 

Pilau rice 

Garden salad 

DESSERT

Gulab Jamun 

Milk dumplings dipped in sugar & rose syrup

Please speak to your server for allergens information.
Dishes may contain traces of allergens despite our persistent efforts
 (vegetarian)

