



Three Course £35.95 per person | Four Course £39.95 per person

Please choose the same menu options for the entire group. All dishes will be presented across the table, so guests are able to share and taste each and every dish. Minimum 4 guests.

*If you have any special dietary requirements, please let us know at the time of booking.
Please ask staff for full allergens list. Allergenic ingredients are present in our kitchen.*

We cannot guarantee dishes are 100% free of allergenic ingredients.

If a particular fresh produce is unavailable on the day, a suitable alternative will be ordered.

10% Discretionary service charge applies for tables of 5 and more.

Banquet Menu

Glass of bubbly on arrival
Vaporetto, Prosecco, NV (£4.50 supplement)

Pre-Starter

Beetroot Pakora

A mouth-watering baby marrow and beetroot fritter with tamarind chutney
Or

Rock Oyster Tempura (£1.50 supplement)

Sumptuous rock oyster in a light crispy batter served with pickled shallots and a citrus cucumber salad

Starter

Sharing Platter

Heavenly cornucopia of beetroot-infused chicken, succulent lamb cutlets, tender lamb samosas and soft tandoor cooked paneer, served with carrot salad, red pepper & mint chutneys

Mains

Kashmiri Lamb Rogan

Slow-braised lamb gently simmered in bone marrow stock with browned onion and spiced with whole garam masala
Or

Beef Gaal (£3.50 supplement)

Succulent beef cheek with garlic-sautéed cabbage, potato kofta and rich Nihari sauce

Methi King Prawns

Succulent freshwater king prawns cooked with curried spinach and fenugreek

Guinea Fowl Korma (*Chicken option available*)

Half a tandoori guinea fowl atop a smooth, cardamom-spiced Lucknowi sauce of creamy yoghurt, bright deghi mirch and fresh coriander

Cauliflower Angara

Tandoori roasted cauliflower sautéed with nigella-scented onion masala

Okra

Fresh delicately-spiced ladies' fingers

Pilau Rice & Nan Bread

Dessert

Bombay Mess

Eton mess Lasan-style. Light and airy meringue with fresh mango crème, refreshing raspberry sorbet and textures of coconut & sweet pineapple