

# Pink Olive

## Valentines Dinner Menu

**3 COURSES £34.95 PER PERSON**

### First Course

MIXED PLATTER CONSISTING OF LAMB MINCED KEBAB, CHICKEN TIKKA AND ONION BHAJI

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MIXED PLATTER OF ONION BHAJI, PUNJABI SAMOSA AND VEG SAMOSA

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### Main Course

CHICKEN TIKKA MASALA- MARINATED, BARBECUED AND SERVED IN A MILD CREAMY MASALA SAUCE

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BHUNJON- OUR SPECIALITY, SLOW COOKED LAMB IN A MEDIUM SPICED SAUCE

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GOAN CURRY- COOKED IN A DELICIOUS VIBRANT SAUCE OF COCONUT MILK, A HINT OF CHILLI TO GIVE IT A SUBTLE KICK. CHOICE OF CHICKEN OR KING PRAWN

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JALFREZI- CHICKEN OR LAMB IN A MEDIUM TO HOT SPICED SAUCE

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PANEER TIKKA MASALA – PREPARED WITH PANEER TIKKA, BLENDED WITH YOGHURT, FRESH CREAM AND ALMONDS

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CHICKEN MODHU – SIMILAR TO A KORMA, WITH FRESH CREAM, ALMOND, HONEY AND COCONUT CREAM

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NAGA- CHICKEN OR LAMB SMOTHERED IN HERBS, SPICES AND THE INFAMOUS NAGA CHILLI, HOT YET PACKED FULL OF FLAVOUR

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MIX VEGETABLE KARAI – MEDIUM SPICED CURRY, WOK COOKED WITH GRILLED PEPPERS AND ONIONS

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### Sharing Accompaniments

PILAU RICE

GARLIC NAAN

### Dessert

TEA OR COFFEE

ICE CREAM

CHOCOLATE FUDGE CAKE

**CHOICES ABOVE CAN BE ALTERED TO CATER FOR VEGETARIANS, VEGAN AND GLUTEN FREE DIETARY REQUIREMENTS**