

Pink Olive

Starters

(V) PLATTER OF ONION BHAJI AND PUNJABI SAMOSA SERVED WITH A CRISPY MIXED LEAF SALAD

Main Course

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

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

BHUNJON- SLOW COOKED LAMB IN A MEDIUM SPICED SAUCE

(V) PANNER TIKKA MASALA- PREPARED WITH PANEER TIKKA, BLENDED WITH YOGHURT, FRESH CREAM AND GROUND ALMOND

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

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

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

CHICKEN TIKKA (DRY) SERVED WITH SALAD

Sharing Accompaniments

PILAU RICE

DESI ROAST POTATOES

GARLIC NAAN

CHOICES ABOVE CAN BE ALTERED TO CATER FOR VEGETARIANS, VEGAN AND GLUTEN DIETARY REQUIREMENTS.
A DISCRETIONARY SERVICE CHARGE OF 10% APPLIES TO ALL PARTIES OF 10 OR MORE