



Curry Night

Wednesday 30th September · £35 per person

TO START

Poppadums (DF)

With A Selection Of Dips

STARTER · SHARING BOARD

For The Whole Table

Tandoori Corn Ribs (VEG / GF / DF)

Mango Chutney, Sesame, Coriander

Beetroot Wedges (VEG / GF)

Whipped Ricotta, Honey, Peanut

Lamb Samosas

Yoghurt & Mint Dip

Masala Chicken Wings (GF / DF)

Masala Hot Sauce, Lemon

MAINS

Please Choose One

Butter Chicken (GF)

Tandoori Spiced Boneless Chicken Thighs, Confit Garlic, Balti Mix, Mixed Seeds, Olive Oil, Garden Herbs, Butter Curry Sauce

Paneer & Mixed Vegetable Curry (VEG / GF) (Vegan On Request)

Roasted Indian Cheese, Ragu Of Tikka Spiced Vegetables, Bombay Mix, Lemon, Curry Sauce

SIDES

For The Whole Table

Basmati Rice (GF / DF)

Garlic & Coriander Naan Bread (DF)

Bombay Aloo (GF / DF)

DESSERT

Indian Spiced Sticky Toffee Pudding (GF)

Coconut Milk Toffee Sauce, Whipped Cream

£35 PER HEAD · THREE COURSES

Pre-order essential. £10 deposit per person on booking, non-refundable.

One sitting — everyone seated at 7pm, please arrive by 6:45. All courses are served to the whole room together.

All dishes may contain nuts. Please tell us about any allergies or dietary requirements when you book, so we can prepare for them. Every effort is made to accommodate dietary needs, but we run an open kitchen and cannot guarantee that any item is 100% allergen free.

BOOK ONLINE OR CALL 01442 461651 · Chesham Road, Ashley Green, HP5 3PW