



# Essence

**HOLI**  
**13th and 14th March**  
**Lunch and Dinner**

## Amuse Bouche

Golgappa shots with vodka masala pani (gl,d)



## Starters

(choose any one)

Tangra Chilli Paneer: crispy batons of cottage cheese, red onions, peppers in a sweet chilli sauce (so,d)

Tandoori Aloo Ki Chaat: chargrilled potatoes, wheat crisps,spiced chickpeas,splash of chutneys, fresh pomogranate (d,gl)

Amritsari Machhi: deep fried pollock with Punjabi masala

Reshmi Chicken Seekh Kebab: baby leaf salad (d)

Prawn Cutlet: mustard mayonnaise, beetroot pickle (mu)

Lamb Keema Pao: minced lamb and liver masala with bun maska and minted onions (d,gl)



## Main Courses

(choose any one)

Alleppy Fish Masala: pan-seared seabream and egg masala curry

Kebab Platter: lime scented king prawn, lamb boti kebab, mustard salmon, lehsuni malai tikka and hariyalli chicken tikka (cr,mu,d)

Pan- Seared King Prawns: malai curry, shrimp vada

Punjabi Style Butter Chicken (d,n)

Achari Gosht: Best cuts of lamb leg, pickle Spices, Turnips (d,mu)

Navrattan Tarkari Handi Subz Biryani (d)

*Mains are served with aloo gobi muttar masala, dal makhni, jeera pulao and garlic coriander naan*



## Dessert

Mithai platter (chef's special)

**£44.95 per adult | £27.95 per child**

£25 deposit required

Lunch: 12:00 -2.45 pm; Dinner: 6:00 - 10:00pm

Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT.

A discretionary service charge of 7.5% will be added to your bill.

Allergens (CR)-Crustaceans,(D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (P)-Peanuts, (SO)-Soya, (SE)-SESAME, (V)-can be Vegan