



# Essence

## VALENTINE'S MENU 13th and 14th February Lunch and Dinner

### CANAPES

**Madras papad** with spiced mango chuney



### AMUSE BOUCHE

**Lobster momo**, lobster bisque, crisp garlic bread



### STARTERS

**Tiger prawns**, sweet chilli sauce, onions & peppers, crispy rice noodles (cr,so,gl)

**Basil and mint infused Norfolk chicken**, chicken tartlet, baby lead salad (d)

**Fennel scented lamb chop**, moong bean salad (d)

**Duck pepper pie**, vada waffle, coconut chutney (d,gl)

**Tandoori broccoli khasta**, broccoli malai, cream of broccoli soup (d)



### MAINS

**Tandoori kebab platter**, king prawn, malai tikka, amritsari chicken chap, mustard salmon and lamb chop (cr,mu,d)

**Lamb shank**, chettinad sauce, purple aloo chokha

**Samudri khazana**, king prawn, scallop, seabass, green mussels and asparagus in sorpotel sauce

**Chicken supreme** stuffed with fresh rosemary infused chicken mince, saffron korma sauce (d,n)

**Morel kofta**, tomato and fenugreek sauce (d)

Main course is served with subz miloni, saffron pulao and assorted breads



### DESSERT

**Strawberry and rose parfait**, strawberry and black pepper compote (d)



### Rose for your loved one

£63.95 per person

£30 deposit required

Lunch: 12:00 -2.45 pm

Dinner two seatings: 5:30 – 8:30 pm / 8:45pm -11:30 pm

*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*