



Jewels of India six-course Gala Banquet

Claygate's recently opened Jolshiri Restaurant has no problem attracting discerning diners who enjoy the authentic regional Indian and Bangladeshi cuisines on its regular menu.

Now Jolshiri is launching the first of a regular series of Regional Food Festivals, Events and one-off Special Nights with celebrated Guest Chefs who bring to the table their signature dishes and specialities.

Jolshiri's first Event Evening is on Thursday 18th September and we are proud to announce that husband and wife team Dominique and Pat Chapman are our Guest chefs. The couple frequently visit India and her neighbours to keep up to date with culinary developments and jointly author the unique restaurant guide: *The Cobra Good Curry Guide*. Curry Club founder Pat has authored many best-selling recipe books including the definitive *Curry Bible*. Dominique tests the recipes and teaches Indian cuisine. "One can never stop learning about the food of the subcontinent", she says; "it is so varied and so full of exciting surprises."

Pat says: "I am honoured to be asked to cook for this special night. I hope this is the first of many special events!"

"Jolshiri's banquet is all about great hospitality and an elaborate, well-cooked desi (home-style) meal. It's what a guest at a Bengali home enjoys," says Jolshiri's owner. And to maintain authenticity, his wife Sultana is making the pudding.

The evening starts at 7 for 7.30. We are holding just the one sitting so that we can devote maximum attention to cooking and serving each course as fresh as can be.

Seating is in singles, twos, fours and small groups (subject to availability). Just let us know which you'd like when you book. And please remember, it's a one-night-only, pre-booked only, first-come-first served event so BOOK NOW!

On arrival we welcome you with a champagne cocktail (or non alcoholic alternative).

Jolshiri Restaurant

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Course 1

The Popadum Parade

Folded Plain Popadums and Mini Spicy Popadums
served with

Dominique's Hot and Sweet Tomato Chutney, Cachumber and Zereshk (Persian barberries) Raita

Course 2

Boned Tandoori Quail

Pat's signature dish

Marinated and stuffed with Quail Egg Biriani, baked and sweet-savoury-glazed
served with

Moong Chana Salat

Sprouted fenugreek seeds and sprouted green moong salad with white wine Indian salad dressing

Baby Plain Naan

Course 3

Tomatar Shorba Jal Jeera

Tomato juice lightly spiced with cumin and chaat masala

Course 4

A Pan-Indian collection of contrasting tastes and textures. All dishes will be served

Kashmiri Roghan Josh Gosht

This authentic recipe marinates lamb and aromatic spices in yoghurt.
The sauce is naturally coloured with Alkanet Root

Mirchwangan Korma

Legend says the personal chef of Emperor Shah Jahan cooked a different Korma everyday of the year.
This red Korma uses red wine and red chillies.

Punjabi Desi Murgh

This beloved savoury dish is found in all Punjabi homes.
Chicken pieces are simmered in a tomato and fenugreek sauce

served with

Royal Maharani Dhal

Urid (black lentils) gently simmered with butter, cream and tomato passata

Pakistani Hare Ghobi Bhootta

Shredded green kale cabbage and cauliflower florets, studded with sweetcorn nuggets

Mumbai Tamatar Pullao Rice

Basmati rice cooked with sun-dried tomato, aromatic spices, garnished with fresh adrana (pomegranate) seeds

Course 5

Chef Sultana's Sweet Treat

Course 6

Mysore Coffee or Darjeeling Tea

(optional charged extra), served with Bombay Barfi (a creamy and soft fudge)

Beverages

Jolshiri will recommend suitable wines and liqueurs from their cellars to enhance your enjoyment (optional and charge extra).