

# Valentines Day Menu

3-course with glass of Prosecco @ £25 per person  
With desserts @ £29 per person

## STARTERS

### MIXED PLATTER OF STARTER

Onion Bhajee, Paneer Tikka, Chicken Tikka, Sheek Kebab & Salmon Tikka.

## MAIN COURSE

### CHICKEN TIKKA MASALA

We present our exclusive recipe of succulent chicken tikka in a smooth sauce,  
mild & creamy

### CHICKEN JALFREZY

Strips of chicken or Lamb cooked with a masala of peppers and tomatoes,  
garnished with fresh green chilies, lime leaf and coriander.

### KING PRAWN SAG

Jumbo King Prawns cooked with spinach

### DUM GOST (HOT AND SPICY)

Lamb off the bone cooked in handi oven over a slow fire with yogurt, sun-dry  
red chilies rich spices and fresh herbs. A very spicy dish.

## VEGETABLE

### TARKA DAAL

Chick peas cooked with special spice mixed.

### BROCCOLI BHAJEE

Broccoli cooked with onions and tomatoes

## SIDE DISHES

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

## DESSERTS

### FERRERO ROCHER

Ferrero Rocher ice cream combined with thick chocolate sauce topped with Ferrero Rocher

### CHOCOLATE MOUSSE

Chocolate ice cream mousse topped with chocolate & cream

### COCONUT SUPREME

Cool & delicious coconut ice cream packed into real half coconut shell