



# NAVADHANYA

•ART OF INDIAN FINE DINING•

## 7 Course Tasting Menu (vegetarian)

£40.00 per person - Minimum 2 Guests

### Amuse Bouche

Chef's special starter of the day.

### Samosa Chat

Chickpeas, papadi, rose sweetened yoghurt, and tamarind chutney.

### Malai Panner

Cottage cheese, pickled dried raspberry, fig and five Indian spices.

### Granita

Refreshing homemade sorbet, flavoured with fruit puree.

### Khatte Baingan

Brinjal, mustard, mango, coriander and classic chennai.  
(Served with steamed rice)

### Kela Kofta

Banana dumpling with pista and poppy seed sauce.  
(Served with dal makini and garlic naan)

### Poached pears with pistachio kulfi

Williams pears poached with a cinnamon stick, cardamom,  
saffron served with pistachio kulfi.

Flight of wines (Served with 5 courses) £21.95 per person

#### Food Allergy Notice:

Please be advised that food prepared here may contain these ingredients:  
Fresh corianders, Dairy products, Nuts, Coconut, Ginger, Garlic, Eggs and other spices.  
Please speak to waiters if you have any special requirements.