

## **7 Course Tasting Menu(veg)**

**£64.95 per Person**

**(Minimum 2 Guests)**

### **Snacks**

Selection of amuse bouche courses from the kitchen.

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### **Raw Banana Galouti**

Tawa fry Kebabs, Crispy banana, Pickled onions, Mint chutney & Buttery soft Bread.

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### **Broccoli & Hummus**

Saffron, yellow chilli, soft cheese, cumin, tahini and chickpeas.

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### **Sparkling Tea**

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### **Lal mirch ka Panner**

Cottage cheese, Fennel, Brulee fig's, Curry leaves and Coriander Chutney.

*(Served with Dal Makhni and Garlic naan)*

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### **Gobi Musallam**

Roasted cauliflower, Cashew cream, Roasted Onions, Yoghurt & Rose water

*(Served with Steam Rice)*

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### **Chocolate Fondant**

Valrhona Chocolate, Pistachio kulfi ice cream and coco powder.

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Petit Fours

***Flight of wines (Served with 5 courses) £23.00 per person***