

## **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**

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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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**Tender Cocunut Panna Cotta**

Elaneer payasam, Berries, Alphonso Mango Sorbet

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Petit Fours

***Flight of wines (Served with 5 courses) £27.00 per person***