Valentine's Menu

Four-course offering with Champagne Hibiscus Cocktail

PRE-STARTER

Amuse Bouche

STARTER

Non-vegetarian

Cumin Butter Poached Bay Prawns D Served with chilli pesto Chicken Tikka with a tangy mesclun

or

Vegetarian

Blue Cheese Malai Broccoli N D Tandoor-cooked stuffed yellow chilli

MAIN COURSE

Served with Ritu's signature Dal Makhani, tempered vegetables, rice & house breads

Non-vegetarian

Champaran Gosht D G

Unique Lamb preparation from Patna, Bihar, with the distinct flavours of mustard oil or

Vegetarian

Kofta & Pasanda D

Duo of our delicate garden vegetable dumpling & stuffed paneer in a rich tomato cashew sauce

DESSERT

Mace & Cardamom Mousse D N G Served with Nan Khatai

£52 per person for food

Please check with your server for any dietary information.

D = Contains Dairy / N = Contains Nuts / G = Contains Gluten





Valentine's Day Menu

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