

## **Mother's Day**

**Book Now!** Book now to avoid disappointment

### **Appetizers**

#### **Methi Malai Chicken Tikka**

Served with fresh mint relish

#### **Lamb Seekh Gilafi**

Spiced lamb mince, shaped like mini sausages over thick skewers rolled in peppers and onion mixture, glazed golden on live charcoal.

#### **Goan Spiced Scallops**

Served with mango salsa.

#### **Lazeez Khumb**

Golden fried mushroom tempura tossed in a tangy chilly garlic sauce, with colourful peppers and spring onions.

### **Main courses**

(All main courses are accompanied with Pulao rice, naan bread and choice of side dish)

#### **Royal stuffed Chicken Breast**

Stuffed with mushroom and cheese, creamy saffron sauce.

#### **Kerala Lamb Coconut Chilly Fry**

Lamb preparation of meat served slow cooked in a rich sauce of desiccated coconut with selected spices.

#### **Barbequed Prawns**

Plump butterfly prawns flavoured with carom in a spiced yoghurt marinade, served with hot and fiery red tomato chutney.(£3 supplement)

#### **Goan Sea Bass**

Cooked with curry leaves, mustard seeds , coconut sauce

#### **Moru Kachiathu (V)**

Sweet mangoes and green bananas cooked in yogurt and green chillies, ginger and fresh curry leaves.

## **Sides**

### **Khatte Baingan**

Baby aubergines filled with spices and tossed in a tangy sauce of tomatoes and.

**Dal Makhani** – creamy black lentis

## **Desserts**

Gulab Jamun - Served with vanilla

Ice cream sundae - vanilla, chocolate, raspberry, whipped cream

**£29.95pp**