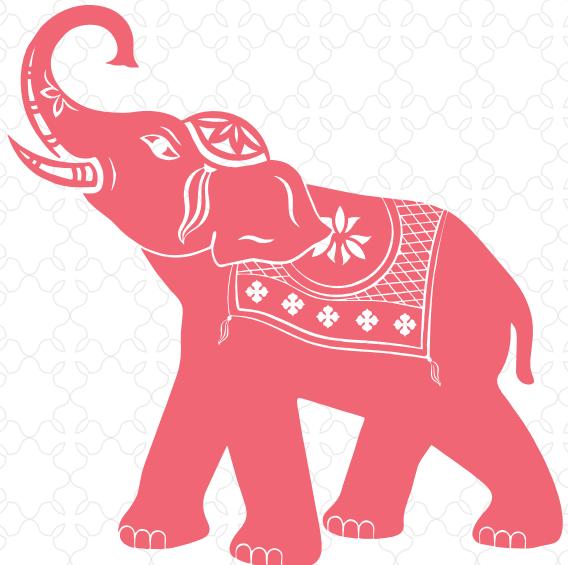




## SET MENU

2 Course at £35 / 3 Course at £39

(Available before 6:30pm)



*people who love to eat  
are always the best people*

-Julia Child

### STARTERS

(Choose 1)

#### Khubani Aloo Tikki Chaat (V)

Crispy Aloo tikki & apricot laced with trio of sauces

#### Jaipuri Baby Aloo (V)(GF)

Spiced crispy baby potatoes with sour cream

#### Noor Mahal Chicken Tikka (GF)(NF)

Classic chicken tikka with dip & lime

#### Anglo Indian Chicken Chop

Madras spiced pulled chicken cutlet served with salad & tomato raisin relish

### MAINS

(Choose 1)

All served with steamed rice

#### Putti Vankaya (VE)(GF)

Andhra style curry flavoured baby aubergines in tangy tamarind gravy

#### Paneer Pakeezah (V, GF)

Cottage cheese in royal creamy sauce, silver leaf & green cress

#### Prawn Moilee (GF, DF, NF)

Succulent prawns cooked in light spiced coconut milk curry

#### Colonel Saab's Butter Chicken (GF)

Boneless morsels of chicken in rich velvety tomato & cashew gravy

### DESSERT

(Choose 1)

#### Rose Gulab Jamun

Vanilla Ice Cream, Nuts

#### Bishop Cotton School Rice Pudding (GF)

Ponni rice pudding, fresh berries & sliced pistachio

#### Raspberry, Pistachio & Coconut Tart (VE)

Raspberry mousse in coco-pista tart, passionfruit pearls, berries, pistachio sprinkle

Ve - Vegan

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

Colonel Saab signature dishes

Mild spicy

Please speak to our staff for allergen information. Dishes may contain traces of allergens / nuts despite our best efforts. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.