

INDIAN FUSION *Menu*

STARTER

(Choose one option)

Curried Parsnip Soup

served with onion bhajis

Curried Chicken and Coriander Terrine

served with apple and tamarind chutney served with crustini

Lamb samosa

served with coriander and mint yoghurt

MAIN COURSE

(Choose one option)

Grilled Chicken Breast

served with dauphinoise potato, seasonal vegetable and masala sauce

Grilled Sea Bass

served with crushed bombay potato, tenderstem broccoli,
green chilli, coriander and coconut velouté

Tandoori Paneer and Vegetable Skewers

served with aromatic basmati rice, naan bread and mango chutney

DESSERT

(Choose one option)

Aromatic Yoghurt Panna Cotta

served with mulled figs and shortbread fingers

New York Cheesecake

served with cashew and walnut praline and salted caramel sauce

Sticky Toffee Pudding

served with a rich chocolate sauce and whipped cinnamon cream

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.