



**MINT AND MUSTARD  
FOOD AND WINE NIGHT  
BY FINE WINES DIRECT**

1<sup>st</sup> May 2019  
6:30-10:00pm

£42.95 per person

### Amuse Bouche

Chef special of the day to stimulate the appetite.



*Contessa Carola Spumante*

## Starters

### BOMBAY CHAAT

Popular vegetarian melt in mouth snack with yoghurt, topped with homemade chutneys and gram flour vermicelli

### CRAB TIKKI

Lip-smacking tikki made with crab, herbs, coriander and chef's own masala

### PORK BELLY

Pork belly marinated with tandoor spices and slow cooked in the tandoor



*Les Vignerons Vermentino Colombard – Languedoc, France*

## Middle Course

### MACKEREL POLICHADHU

Fresh mackerel cooked in its own juices with a delicate Kerala-style masala coating of shallots, enclosed in a banana leaf for extra flavour; served with mixed seafood pilau rice



*Tamaya Chardonnay- Limari Valley, Chile*

### *In - House Sorbet*

*A refreshing chef's sorbet interlude to cleanse the palate*

## Main Course

### TANGDI KEBEB

Chicken drumsticks marinated with ginger, garlic paste and tandoor masala. Cooked in the tandoor

### PRAWN THEEYAL

A hot and tangy curry made with shallots, drumstick vegetable and handpicked chef's own home ground spices; the taste will linger in your memories forever once you taste them

### LAMB NILIGIRI KORMA

A popular South Indian dish made with fresh coriander, mint and chef's whole ground spices

### BEETROOT THORAN

Beetroot stir-fried with coconut and tempered with mustard and curry leaves

### Steamed Basmati rice

### Assorted Breads



*San Rocco Rosso- Verona, Italy*

## Dessert

### MANGO KULFI

Homemade Indian ice cream made up of condensed milk and flavoured with mango



*Domaine de Menard Gros Mensang Moelleux- Cotes de Gascogne, France*