



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

30th April 2019
6:30-10:00pm

£39.95 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