

parlour

private feasting menu

from £100 per head

this menu is designed to be eaten as a thali feast..
thali means "plate" in Hindi and consists of
multiple small dishes served in separate bowls on one platter

lamb karahi gosht

melt in the mouth chunks of lamb fillet cooked for 4+ hours until soft & tender in a rich yoghurt & tomato based sauce with fresh ginger & garlic and ground spices

or

north indian sabzi (vegetarian option)

cubed and fried mixed vegetables cooked with tomatoes, yoghurt, cinnamon and ground spices with dried fenugreek leaves

channa palak coconut (v)

softened chickpeas in a fragrant sauce flavoured with green chilli, coconut milk and onions with fresh baby leaf spinach

lake palace aubergines (v)

wedges of aubergine cooked in a pickling style with kalonji & fennel seeds, fresh ginger, garlic & tomatoes

sukhi bandhgobhi (v)

strips of savoy cabbage softened with ghee – panch phoran (a combination of 5 whole seed spices) cloves, cardamom, coriander and turmeric

coconut rice (v)

light and fluffy turmeric & coconut basmati rice topped with crispy shallots

served with

warm indian bread (v)
selection of chutneys (v)
chopped kachumber salad (v)
cucumber and mint raita yoghurt (v)
samosa (v)

dessert

light dessert to finish your meal