



£35 Per Person

ON ARRIVAL (a choice of)

Glass of Prosecco

Orange Juice

Bottled Beer

STARTERS to Share (4)

(Please Select 4 Dishes)

Tandoori Wings	Aloo Tikki (v ve)
Clay Oven Chicken Tikka	Veg Soya Tikka (v ve)
Lucknowi Lamb Chops	Onion Bhajis (v ve)
Amritsari Fish Pakora	Chilli Paneer (v)

MAINS (a choice of)

Punjabi Butter Chicken

Tandoor smoked chicken breast tikka in a rich and creamy tomato-based sauce.

Lamb Rogan Josh

An aromatic lamb dish full of soul, slow cooked with yoghurt and delicate spices from the back streets of India.

Hyderabadi Keema Peas

Succulent minced lamb and sweet peas cooked to a traditional Hyderabad recipe, with warm tempered spices for an amazing flavour.

Mix Veg Sabji (v ve)

Mixed veggies & potato's, served in a semi-wet masala sauce.

Saag Paneer (v)

A traditional North Indian dish. Cottage cheese pieces gently cooked with spinach & palak in a semi wet masala sauce.

BREADS TO SHARE

Butter Naan (v)

Garlic Naan (v)

SIDES TO SHARE

Plain Rice or Pilau Rice (v)

Mix Raita (v)

DESSERTS (a choice of)

Cheesecake (v)

Light creamy New York cheesecake with strawberry sauce.

Chocolate Cake (v)

Chocolate fudge cake complimented with caramel sauce.

Gulab Jamun & Vanila Ice Cream (v)

Homemade Indian heritage sweet dessert served with Vanilla Ice Cream.

£35.00 Per Person

Only available for pre-order

Please book you table online at www.theindiantavern.co.uk

Any queries please telephone us on 01384933327 or email on enquires@indiantavern.co.uk

10% discretionary service charge on parties of 16 or more.

Takeaway not applicable on set menu.

Minimum of 16 people per set menu.