



**CURRIES**

**Punjabi Beef Keema & Marrow Bone**

North Indian curry with ground beef, Garam Masala, fenugreek, chilli, cumin, ginger & roast marrow bone

**CP Tandoori Butter Chicken**

BBQ chicken breast pieces rolled in a classic butter gravy Old Delhi style

**Corn & Spinach Pakora Kadhi (V)**

Crispy Corn & spinach fritters in a full spiced yoghurt curry

**Punjabi Aubergine Curry (VG) (NUTS)**

Baby aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame & crushed peanut chaat

**Goan Seafood Curry**

Fresh bream and king prawns in a tangy hot and sour coconut curry

**Clay Pot Sabzi & Idli (VG)**

One pot mixed veg curry with toor dal, Sambar masala & idli rice dumpling

**Chole Masala(VG)**

Spicy chickpea curry with a zingy onion salad & potato straw chaat

**BIRYANI**

Made with superior aged XXL basmati rice

**CP Chicken Biryani (NUTS)**

Classic chicken biryani with peanut salan gravy, riatta, salad

**Luknowi Mushroom Korma Biryani (V) (NUTS)**

Forrest Mushrooms with fragrant spices, cashews and cream, crispy onion, pomegranate & salad

**TANDOOR, BBQ AND SIZZLERS**

**CP Tandoori Chicken Sizzler**

Classic red chicken tikka pieces , Old Delhi style fired over hot coals, grilled peppers and a pot of Makhani gravy

**Mughlai Chicken Tikka Korma Sizzler (NUTS)**

Chicken breast marinated in ginger, saffron, cream, white pepper & kewra, fired over hot coals, served with padrons and fragrant korma gravy

**Achari Tandoori Paneer Sizzler (V)**

Buffalo Milk Paneer in a punchy masala, tandoor baked with amchur chilli chat, chilli garlic butter and pineapple salad

**Kashmiri Best End Lamb Cutlets**

Best end lamb rack cutlets robustly spiced and fired over coals with grilled padrons & peppers, green herb chutney

**DESSERTS**

**Sticky Toffee Pudding (V)**

Gingerbread Ice

**Kesar Mango Kulfi lollipop (V)**

Fruit coulis

**Maple Gulab Jaman (V)**

Hot milk sponge dumplings with Maple rose syrup

**Coconut Sorbet (VG)**

Berry compote, toasted coconut

**CHEFS BANQUET**

**NONVEG**

£36per person

**Starter Platter**

Poppadoms  
Nepali Hot Wings  
Gol gappa  
Onion Bhaji  
King Prawn Manchurian

**Main**

Choose any  
Main course

**Sides Platter**

Kachumber Salad  
Bombay Potatoes  
Dal  
Riatta  
Naan  
Rice

£5 Dessert Supplement  
£8 After Dinner Cocktail



**CHEFS BANQUET**

**VEG**

£33per person

**Starter Platter**

Poppadoms(VG)  
Onion Bhaji(VG)  
Gol Gappa(VG)  
Gobi Manchurian(VG)  
Bombay Chaat

**Main**

Choose any vegetarian  
main course

**Sides Platter**

Bombay Potatoes(VG)  
Kachumber Salad(VG)  
Dal(VG)  
Riatta  
Naan  
Rice(VG)

£5 Dessert Supplement  
£8 After Dinner Cocktail

**(VG) Vegan (V) Vegetarian (NUTS) Contain Nuts**

Please let your server know if you have any allergies or intolerances.

Please be aware we cannot guarantee that our food is 100% free of unintentional allergens due to cross contamination.

A 12.5% discretionary service charge will be added to your bill. Please let us know if you would like this removed.