

# the Chilli Pickle

## CURRIES

### Beef Keema & Marrow Bone

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

### CP Tandoori Butter Chicken

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

### Peanut & Aubergine Curry(VG) (NUTS)

Baby aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame, crushed peanut chaat. A rich & tangy CP favourite

### Sri Lankan Black Pepper Chicken

Spicy & savoury chicken curry with coconut, pandan and toasted spice

### Tamil Beets & Root Veg (VG)

Beetroot & winter root veg with ginger, curry leaf, Sambhar masala, tomato extra virgin coconut oil and steamed rice dumplings

### Goan Fish Pot

Fresh bream fillet & jumbo prawns in a medium spiced toasted coconut gravy

## BIRYANI

### Hyderabadi Chicken (NUTS)

Classic chicken biryani, Hyderabadi style with peanut salan gravy

### Forrest Mushroom & Jalapeno Biryani (VG)

Forrest mushroom & jalapeno curry layered with fragrant xxl basmati, crispy onions and fresh tomato & coconut stew

## 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

### Bengal King Prawn Shish Kebab

Jumbo tiger prawns charred over coals, seasoned with saffron, ginger, garlic, white pepper, coriander & lemon

### Persian Lamb Kebab Koobidah

Ground lamb & mixed spice kebab cooked over hot coals, parsley & chilli flake naan, mint chutney, riatta, pickles

### 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

£37 per person

#### Starter Platter

Poppadoms  
Nepali Hot Wings  
Sunny's Pani Puri  
CP Onion Bhaji  
Crab Uttapam(NUTS)

#### Main

Choose any Curry or  
Tandoori dish each

#### Side Platter

Bombay Potatoes  
House Kachumber Salad  
Bukhara Dal  
CP Riatta  
Naan  
Pilau Rice

Dessert supplement £5

After dinner cocktail supplement £8

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## CHEFS BANQUET

### VEG

£34 per person

#### Starter Platter

Poppadoms (VG)  
CP Onion Bhaji (VG)  
Sunny's Pani Puri (VG)  
Cheese Kadak Crispies (V)  
CP Bombay Chaat (V)

#### Main

Choose any vegetarian  
main course each

#### Side Platter

Bombay Potatoes (VG)  
House Kachumber (VG)  
House Vegan Dal (VG)  
CP Riatta (V)  
Naan (V)  
Pilau Rice (VG)

Dessert supplement £5

After dinner cocktail supplement £8

**(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.