



## CURRIES

### CP Beef Keema & Marrow Bone

North Indian curry with ground beef, garam masala, fenugreek, chilli, cumin, ginger & roast marrow bone. curry leaf chutney

### Tamil Beets & Root Veg (VG)

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

### CP Butter Chicken

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

### Goan Seafood Pot

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

### Hot & Sour Aubergine Curry (VG)

Roasted coconut & spice masala, chilli, tamarind & coconut milk.

### Chicken Chettinad

Rich, black pepper hot and savoury chicken curry from Tamil Nadu

## BIRYANI

### Hyderabadi Chicken (NUTS)

Classic chicken biryani, Hyderabadi style with peanut salan gravy

### Golden Egg Biryani (V)

Golden spiced egg, Persian rice, peppers, whole spices, ginger & caramelised onions served with saffron Makhani

## 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

### Sigri Grilled Kesar King Prawns (NUTS)

Jumbo fired over hot coals, served on an almond & saffron Korma sauce

### Persian Lamb Kebab Koobidah

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

### Punjabi Veg Sizzler (V)

Achari Paneer, BBQ Cauli & Maple chilli parsnips with a fresh fenugreek and nutmeg gravy

### Kashmiri Best End Lamb Cutlets

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

## DESSERTS

### Mince Pie Kulfi Sandwich

Set Indian icecream, wafers, Boozy Cherry sauce

### Carrot Halwa Cheese Cake (NUTS)(VG)

Chilli Pecan nut brittle

### CP Maple Gulab Jaman (V)

Hot sponge dumplings soaked in maple rose syrup

### Coconut Sorbet (VG)

Berry compote, toasted coconut chips

### Nutmeg Srikhand

Whipped sweetened yoghurt, Cinnamon French toast fingers

## CHEFS BANQUET NONVEG

£38 per person

### Starter Platter

Poppadoms

BBQ Vindaloo Butter Wings

Sunny's Pani Puri

CP Onion Bhaji

Tandoori Chalk Farm Trout

### Main

Choose any Curry or

Tandoori dish each

### Side Platter

Bombay Roasties

House Kachumber Salad

Bukhara Dal

CP Riatta

Naan

Pilau Rice

Dessert supplement £5.5

After dinner cocktail supplement £8.5

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## CHEFS BANQUET VEG

£35 per person

### Starter Platter

Poppadoms (VG)

CP Onion Bhaji (VG)

Sunny's Pani Puri (VG)

Celeriac Mulligatawny Shot (V)

Festive Chaat (V)

### Main

Choose any vegetarian

main course each

### Side Platter

Bombay Roasties (VG)

House Kachumber (VG)

House Vegan Dal (VG)

CP Riatta (V)

Naan (V)

Pilau Rice (VG)

Dessert supplement £5.5

After dinner cocktail supplement £8.5

**(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.