



**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

**Mutton Biryani**

Mutton curry layered in Persian biryani rice with whole spice, caramelized onion, golden egg & Rogan gravy

**Mushroom & Veg Biryani (V,VG)**

Mushroom & Vegetables with XXL aged basmati, whole spice. ginger & caramelised onions served with salad, Rogan gravy and Golden Egg *(remove for Vegan option)*

**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 Grill Kesar King Prawns**

Jumbo tiger prawns charred over coals served on Moilly gravy

**CP Mixed Grill**

Kashmiri lamb Chops, Kesar King Prawns, Achari Paneer, Chicken Tikka, Padrons, Curry leaf chutney & Rogan gravy

**Achari Paneer Sizzler (V)**

Grilled Indian cheese, with a punchy pickle marinade, padrons, peppers and garlic chilli butter

**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**

**CP Maple Gulab Jaman (V)**

Hot sponge dumplings soaked in maple rose syrup

**Mango Kulfi**

Set Indian ice creamRaspberrysauce, popping candy

**Coconut Sorbet (VG)**

Berry compote, toasted coconut chips

**Nutmeg Shrikhand (NUTS)**

Whipped sweetened yoghurt, Berry Compote, Cantucci Biscuits

**CHEFS BANQUET**

**NONVEG**

£38 per person

**Starter Platter**

- Poppadoms
- BBQ Vindaloo Butter Wings
- Sunny's Pani Puri
- CP Onion Bhaji
- Amritsari Fish

**Main**

Choose any Curry or Tandoori dish each

**Side Platter**

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

Dessert supplement £5.5

After dinner cocktail supplement £8.5



**CHEFS BANQUET**

**VEG**

£35 per person

**Starter Platter**

- Poppadoms (VG)
- CP Onion Bhaji (VG)
- Sunny's Pani Puri (VG)
- Cauliflower Munchurian(VG)
- Chilli Cheese Crispies(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 £5.5

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.