



CURRY

Malvani Seafood Curry

Local catch & tiger prawns in a hot and sour coconut curry

Tandoori Malai Palak Paneer (V)

Paneer pieces marinated in cardamom, mace, cream, green chilli tandoor baked served on a classic Punjabi spinach curry

Our special Lamb Balti

Tender lamb shoulder curry finished with ginger, tomato, potato, green chilli and fresh herbs

CP Tandoori Butter Chicken

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

Hyderabadi Aubergine (VG) (NUTS)

Aubergine pieces in a Hyderabadi spiced toasted coconut and peanut gravy

BIRYANI

Hyderabadi Chicken Biryani (NUTS)

Classic chicken biryani with peanut salan gravy, riatta, salad

King Oyster Mushroom & Sweet Corn Biryani (VG)

Fresh corn & king oyster mushrooms with aged basmati, biryani masala and chana gravy

TANDOOR, BBQ AND SIZZLERS

Bengal Chicken Chaap Sizzler

Chicken Thigh escalopes charred on the sigri grill in a red spiced Bengal marinade, potato and onion sizzle, hot tangy gravy

Lamb Seekh Kebab

Minced lamb kebab with smoked clove, fired in the tandoor, kachumber salad, stretched chilli flake & parsley naan, riatta, pickles

Achari Paneer Sizzler (V)

Indian cheese in a punchy marinade smoked over coals with a sizzling stir fry of peppers, onions, tomatoes and toasted crushed spice

Best End Lamb Cutlets

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

1/2 Tandoori Chicken Xacuti

Marinated in a complex Goan spice blend, roasted over hot coals and served with hot Xacuti gravy

DESSERTS

CP Maple Gulab Jaman (V)

Hot sponge dumplings soaked in maple rose syrup

Mango Kulfi (V)

Set Indian ice cream, Raspberry sauce, popping candy

Coconut Sorbet (VG)

Berry compote, toasted coconut chips

Turkish Delight Kulfi (V)

Set Indian ice cream, Valrhona 80% dark chocolate & rose

**CHEFS BANQUET
NONVEG**

£38 per person

Starter Platter

- Poppadoms
- BBQ Vindaloo Butter Wings
- Sunny's Pani Puri
- CP Onion Bhaji
- House Mutton Samosa

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 (V)
- CP Onion Bhaji (VG)
- Sunny's Pani Puri (VG)
- Summer Fruit & Nut Chaat (VG)
- Chana Crispies (VG)

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.