

VARANASI

Valentines Metta Menu

To Begin

Poppadum

Chutney trays: Mango mint & Tomato Garlic

To Follow

Murgh Tikka

Golden glazed morsel of chicken tikka steeped in a marinade spice yoghurt served with traditional mint & coriander chutney

Or

Raunaq-e-Seekh

Slow cooked finely minced Lamb, delicately wrapped with jumbles of bell peppers & onion, chargrilled in clay oven

Varanasi Paneer Tikka

Homemade cottage cheese marinated and gently charred with a chilli and honey infused compote, served with blueberry chutney

Or

Potato Cakes (n)

Pan fried patty, with dates, raisins & cashew nut center, spiced chickpeas, served with a sweet yoghurt and tamarind chutney

Minimum of 2 People | Menu must be ordered for the entire table | Vegetarian options available.

(V) Vegetarian (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (🌶) Spice

For a full list of allergens, please ask a member of our service team.

Any special dietary requirements must be provided at least 24 hours prior.

A suitable alternative would be provided; should any fresh produce be unavailable.

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Mains | A choice of two

Murgh Masala (n)

Our exclusive recipe of succulent corn fed chicken tikka in a rich aromatic tomato sauce infused with ground Indian spices and nuts

Lamb Karahi))

Tandoor grilled Baby Lamb cubes delicately tossed with Karahi spices, fresh garlic, crushed coriander, ginger & assorted peppers

Gobhi Masala)

Florets of tandoori roasted cauliflower, garden fresh snow peas cooked with cumin, ginger & scented spices

Paneer Kundan Qaliya

Dumplings of home churned cottage cheese, cooked in a yoghurt based sauce with delicate spices, onion and tomatoes

Served with

Pulao Rice

Butter Naan Butter leavened bread

Dessert

Frozen Rose Petal Martini

Vodka, Rose Petals Syrup, Lychee Juice, 1 Rose Petal

Or

Frozen Rose Petal Martini Mocktail



Price
£39.95pp