

# VARANASI

## Set Menu 1 | Dawat Menu

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### To begin

#### Poppadoms

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

#### Raunaq-e-Seekh

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

#### Beetroot Chop

House delicacy of spicy cutlets of baby beetroot, coated in breadcrumbs accompanied with a tangy saffron relish.

#### Potato Cakes (n)

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



### Mains

#### 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

#### Tadka Dal )

Blend of Tempered Yellow lentils, cumin and whole spices, lightly seared garlic & cherry tomatoes

### Served with

#### Steam Rice

#### Butter Naan

Butter leavened bread

### Dessert

#### A choice of

Kheer- Lavender & Berry kheer

Or Gajjar Halwaa

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**Set Menu Price: Price: £34.95** Per Person

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Minimum of 4 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.

# VARANASI

## Set Menu 2 | Shahi Dawat Menu

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### To begin

#### Poppadoms

Chutney trays: Mango mint & Tomato Garlic

### To follow

#### Tandoori Tiger Prawns (s)

Lightly spiced fresh water King Prawns cooked in the tandoor, on a bed of caramelized Onion relish with fragrant mint & tamarind jus

#### Tandoori Til wale Aloo (n)

Crispy Sesame coated red potatoes filled with assorted nuts & paneer, served with a Mango jus

#### Varanasi Paneer Tikka

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

### Mains

#### Jhinga Masala (s) ))

Fresh water King prawns tossed with pickled onion, tomato & ground Varanasi spices, delicately flavored with coriander

#### 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

### Served with

#### Saag Aloo

Roasted potatoes, sautéed leaf baby spinach with a blend of carefully grounded Indian spices, a light garnish of fenugreek leaf

#### Pulao Rice

### A choice of

Butter Naan – Butter leavened bread

Garlic Naan – Garlic butter leavened bread

Keema Naan – Stuffed with mince lamb

Peshwari Naan – Coconut, almond & raisin sweet bread

### Dessert

#### A choice of

Kheer- Lavender & berry kheer.

#### Spiced Apple

Fennel and anise infused caramelized apple, crushed meringue, served with fresh raspberries, vanilla ice cream, caramel flakes and a raspberry jus

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**Set Menu Price:** Price: £44.95 Per Person

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

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