



Asha's

Set Menu - Cinnamon

£36.00 PER PERSON

A basket of poppadums, served with a selection of home-made chutneys

STARTERS

PANEER KA SOOLA (V)

Tandoori shashlik of cottage cheese, green peppers, tomatoes and pineapple flavoured with Bengal gram flour and carom seeds.

CHICKEN MALAI KEBAB

Boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

BARRAH KEBAB (LAMB CHOPS)

Spicy British lamb chops marinated in ginger, garlic, yoghurt, cumin and garam masala.



MAIN COURSE

PRAWN MASALA

Prawns cooked with red chillies in a nice and spicy onion and tomato gravy

MURG MAKHNI

Chicken tikka in a tomato and cream gravy, delicately flavoured with dried fenugreek leaves.

LAMB MUSCAT GOSHT

Boneless lamb cooked until tender with whole spices in a rich and spicy gravy.

DAL MAKHNI (V)

Black lentils slow-cooked overnight with tomatoes, cream and butter.

PULAO RICE

ASSORTED BREADS

RAITA

TOSSED GREEN SALAD

DESSERT

SAFFRON GULAB JAMUN

CHEF'S SELECTION OF PETIT FOURS



SERVED TO SHARE

Minimum of 5 guests, all bookings of 7 people and above will need to order from the same set menu.

Please Note: We add 10% discretionary charges for all the set menus, we believe in fair reward, all service charge and tips are shared between the team members. Price is inclusive of VAT at current rate. **For dietary and allergen requirement please ask your server for details.**