



Asha's

Set Menu - Turmeric

£32.00 PER PERSON

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

STARTERS

TANDOORI BROCCOLI (V)

Mildly spiced broccoli florets marinated in yoghurt, cheese and olive oil

CHICKEN MALAI KEBAB

Boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom served with home-made green apple chutney.

LAMB SEEKH KEBAB

Traditional minced lamb kebabs seasoned with ginger, garlic, spices and fresh coriander.

MAIN COURSE

ALOO MATAR GOBI

Potatoes, green peas and cauliflower cooked with cumin, green chillies, ginger and spices.

MURG MAKHNI

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

ROGAN JOSH

Back to its roots recipe from Kashmir in North India, tender, succulent lamb in a yoghurt and delicately spiced onion gravy.

DAL MAKHNI (V)

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

BASMATI RICE

ASSORTED BREADS

RAITA

TOSSSED 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.**

