



Asha's

Set Menu - Vegetarian



£32.00 PER PERSON

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

STARTERS

TANDOORI BROCCOLI

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

ALOO KITIKKA

Pan-fried potato cutlets stuffed with mashed green peas, served with tangy chickpeas.

PANEER KA SOOLA

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

MAIN COURSE

PALAK PANEER

Cottage cheese in a fresh spinach gravy, tempered with cumin.

DAL MAKHNI

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

ALOO MATAR GOBI

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

BASMATI RICE

ASSORTED BREADS

HARE BAINGAN KA BARTHA

Oven-roasted and mashed aubergines cooked with ginger, garlic, green chillies and fresh green coriander.

POMEGRANATE AND MINT 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.**