



Ash's

Set Menu - Saffron

£40.00 PER PERSON

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

STARTERS

VENISON SAMOSAS

Tender English Country Estate venison, minced with green peas, raisin & spices. Wrapped and fried.

BARRAH KEBAB (LAMB CHOPS)

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

CHILLI GARLIC PRAWNS

King Prawns marinated in garlic, chilli and curry leaves.

MAIN COURSE

PRAWN SUNCHOKE CURRY

Fresh coriander, coconut milk, mustard seeds and sunchoke curry.

DAL MAKHNI (V)

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

CHICKEN KODI CURRY

Hyderabadi chicken curry made with yoghurt and coconut milk, topped with crispy fried spinach.

PULAO RICE

ASSORTED BREADS

LAMB MUSCAT GOSHT

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

RAITA

TOSSED GREEN SALAD

DESSERT

SAFFRON GULAB JAMUN

PISTACHIO RASMALAI

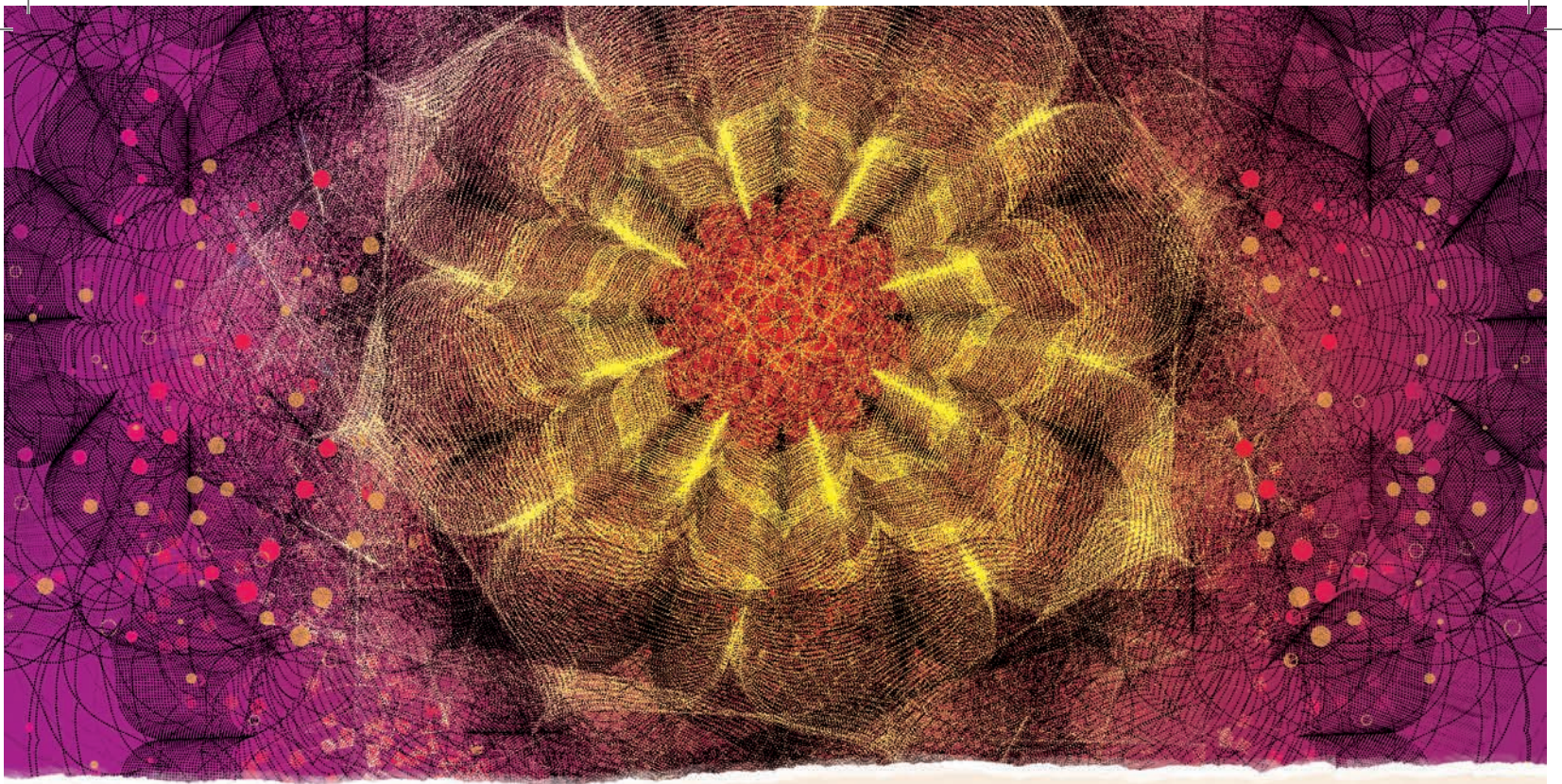
CHEF'S SELECTION OF PETIT FOURS



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.**



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