

ASHA'S SET MENU -SAFFRON £ 52.00 PER PERSON

A basket of poppadum served with selections of homemade chutneys

STARTERS

- CHICKEN TIKKA SAMOSA
 Succulent chicken tikka with cheddar cheese and potatoes.
- BARRAH KEBAB (LAMB CHOPS)
 Spicy lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.
- CHILLI GARLIC PRAWN
 Char-grilled Kerala tiger prawns with garlic and chilli.
- PANEER KA SOOLA
 Tandoori shashlik of cottage cheese green peppers, tomatoes and pineapple flavored with mustard.

MAIN COURSE

- GUNTUR CHICKEN CURRY
 Boneless chicken cooked in mixed whole spices with yoghurt, ginger & garlic.
- MUSCAT GOSHT
 Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy
- PRAWN MASALA
 Prawns cooked with red chillies in a spicy onion and tomato gravy.
- PALAK PANEER
 Cottage cheese in a spicy spinach gravy.

DAL MAKHANI

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

- SHAHI PANEER BIRYANI
 A Royal delicacy paired with two classic dishes Shahi Paneer and Matar Pulao finished in a rich gravy.
- VEGETABLE RAITA
 SELECTION OF NAANS
 - DESSERT
- SAFFRON GULAB JAMUN
- PISTACHIO RASMALI
- CHEF'S SELECTION PETIT FOUR



SERVED TO SHARE

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

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

www.ashasmanchester.co.uk (



@ashasmanchester (O



@ashasmanchesteruk