



Valentine's Day

£30.00 per person (add £5 for a glass of bubbles)

APPETISER

Gujarati Dhokla Chaat – Steamed chickpea cake with tamarind and coriander chutney (vegan)

STARTERS (For the table)

Char-grilled chestnut mushroom, pickled wild mushrooms (v)

Stir-fried shrimps with chilli and apricot glaze

Sandalwood flavoured grilled chicken breast with rose petals, pomegranate

Achari lamb fillet, paprika raita, anchovy chutney

MAINS (Choose one)

Stir-fried baby aubergines in Velu's special coriander sauce (v)

Char-grilled cod with tomato lemon sauce, lime rice

Tandoori chicken breast, saffron korma sauce, pilau rice

Hyderabadi style lamb biryani, burhani raita

Served with black lentils and garlic naan for the table

DESSERTS

Platter of assorted homemade desserts – for 2 to share

or

Selection of English farmhouse cheeses with Peshwari naan – for 2 to share

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.