



SAMPLE MENU

Our Dining Club menus offer an exciting variety of dishes, from mild to hot, and include meat and vegetarian dishes. Apart from the food there is great company, great music and you can learn more about the food if you want to!



These are full banqueting menus so you do not have to choose just one or two dishes. You can try all the choices available on the night!

There will be seasonal and themed variations and the actual menu will be made available nearer the time. We are flexible here and once we know the guest list for the night, we will be happy to accommodate dietary preferences. If we get multiple vegetarians booking on the same night, we will do vegetarian! It's simple - we want you to enjoy the experience!

A typical menu offers two starters (including one veg), two to three main dishes (including one veg), veg sides, rice, naan and roti, chutneys, raita, salad, desserts and soft drinks.

Starters

Masala Murghi

selection of tandoori spiced, roasted thighs and legs

Aloo tikka

delicately spiced potato cakes

Chutneys

Main course

Shahi Gosht Dupiaza - Royal Lamb Dopiazza

Medium Hot

Boneless pieces of lamb leg slow cooked in a rich, sumptuous sauce favoured by the Hyderabadi aristocracy. Using double onions caramelised and infused with dry whole roasted spices to add deep flavours and texture

Murghi ka Saalan

Medium

Tender boneless chicken in a classic tomato-based sauce, with a traditional blend of spices popular across India and Pakistan

Sabzi ka Qorma

Mild

A colourful array of vegetables cooked in a smooth, velvety sauce in the Nawabi tradition, favoured from Delhi to Hyderabad. Mild spices are fused with cinnamon and cardamom and overlaid with yoghurt, cream and coconut milk to add further richness.

Baghari Daal

Medium Hot

Baghari means a fried garnish. The daal is cooked slowly with spices and tomatoes. It is then finished off with a sizzling mix of fried onions, green chillies, slivers of garlic and cumin seeds

Selection of sides from:

Aloo ghobi, aloo palak, bhindi, curried cabbage, daal, mixed sabzi (veg) bhuna, aloo peas, courgette curry

Rice

Peas and cumin pilau rice with onions

or

Chicken biriyani

Breads

Selection of naan breads and roti

Condiments

Salad cachumber (finely chopped medley tossed in lemon juice, rock salt, balsamic vinegar and paprika)

Special raita (with mint, sautéed courgettes, paprika and fried onion curls)

Dessert

Mango medley

A creamy mango sauce made with cream and milk on a bed of fresh fruit with mango sorbet

or

Selection of Indian desserts

(Gulab jamun, shahi tukrey, carrot halwa, kheer)

Soft drinks and water included

