

**CUPIDS MENU**  
**1ST - 13th February 2010**

**'The Season of Love'**

**£19.95 Per guest for three courses which includes side course where available**

**APPETISER**

**Crispy sesame seed coated parcels filled with sweet corn and potatoes.**

Served with our home made tamarind and coconut chutney

**Mini minced lamb kebabs Stir-fried with onions and our homemade tomato and lemon sauce.**

Served with crunchy seasonal salad.

**MAIN COURSE**

**A 'bhuna' style chicken dish slow cooked in a combination of Indian herbs and mustard seeds.**

Served with Pilau rice and a tangy tomato bhaji.

**'Lal Maache', the Chef's name for this beautiful dish. Salmon fillets marinated in Indian spices and lightly fried.**

**Topped with a tomatoe and ajwain seed sauce.**

Served with lemon rice and potato bhaji.

**Vegetable koftas cooked in an authentic Pakistani Korai style sauce.**

Served with basmati rice and pallak bhaji.

**DESSERT**

**Choice from an assortment of Indian kulfis.**

**Ajwain:** Carom seed.

**Bhuna:** Bhuna refers to the process of cooking a spice paste in hot oil. A bhuna curry is spicy but medium hot and well cooked in a thick sauce.

**Kofta:** Pastry balls with filling.

**Korai:** A traditional pan design originating from Pakistan. A curry based dish invented by the British curry industry.

**Kulfi:** Indian style ice cream.

**PRICE IS PER PERSON AND INCLUDES VAT AT THE CURRENT RATE. A 12.5%  
A SERVICE CHARGE WILL BE ADDED TO THE BILL. A £5 DEPOSIT PER PERSON IS REQUIRED.**