

Valentine's Day Special 2010

On arrival: a glass of champagne served with deliciously spiced potato canapés.

Starters

Lobster kedgeree

Scented with truffle oil and served with spiced, pan-seared king prawns

Clove-smoked Rajasthani-style venison tikka

Marinated in cumin, coriander and chilli-scented yoghurt

Tiger prawn martini

Thai marinated, rice-crusted king prawns in a shot glass, layered with a trio of chutneys and topped with martini

Tandoori potato

Marinated and stuffed with cottage cheese, ginger and raisins, served with pickled stuffed chilli

Main courses

Chilli lobster

Cooked with lemon grass, bamboo shoots, chillies and soy sauce, and served with coconut rice

Hyderabadi-style chicken korma

Breast of chicken stuffed with spinach, feta cheese and raisins, cashew nut and saffron sauce with onion and tomato, and tempered with mustard seeds and curry leaves

Lal maas

A fiery lamb curry from North India

Pan seared monkfish

Cooked with trio of mushrooms and king prawns and dash of coconut and tomato sauce

Vegetable patties

Served with saffron, pine nuts, raisin and basil sauced

Stuffed Indian Cheese

Indian cheese (paneer) stuffed with a trio of chutneys, grilled in the clay oven (tandoor) and served with a spiced spinach sauce.

Bread and Rice

Peshawari naan
Duck keema naan
Pulav rice

Desserts

Chocolate mouse with berry compote
Mango and passion fruit brulee with mango kulfi

Price £40

10% service charge will be added to your bill.