

CHOKHI DHANI GOLD MENU £40 - Starters, Main Course & Dessert Plated REST FOR TABLE

FOR THE TABLE

PAPAD BOWL & CHUTNEY TRAY AVOCADO, HIMALAYAN TOMATO, MANGO & APRICOT

SHURUWAAT

VEG SAMOSA INDIAN SHORT CRUST PASTRY FILLED WITH SEASONAL VEGETABLES, ARRAY OF SAUCES

> *MURGH JOSHILA* AROMATIC MARINATED CHICKEN THIGHS COOKED IN TANDOOR

CLASSIC SIGNATURE DISHES

PANEER MARWARI INDIAN COTTAGE CHEESE, ONION, CASHEW NUTS, RAISINS AND GREEN CHILLI

LAMB LAAL MAAS LAMB RUMP, RED CHILLI, TOMATO, CORIANDER SEEDS & CUMIN

ASSORTED SIDE DISHES

ALOO METHI SEASONAL POTATOES, FRESH FENUGREEK LEAVES

DAL 'ALKA' A COMBINATION OF FINE LENTILS

BREAD BASKET (ROTI / NAAN)

WILD MUSTARD RAITHA

STEAMED BASMATI RICE

BAAD MEIN

INDIAN CARROT FUDGE HALWA WITH ORGANIC MILK VANILLA ICE CREAMS, PISTACHIO CRUMBLE

"Food allergies & special dietary requirements can be catered for by our chefs. Please let our team know, if you need more information about allergens present in the menu." Game meat may contain pellets & Fish might have small bones. All our Chicken, Lamb & Rabbit are Halal. A discretionary 12.5% service charge added to the bill. We use only Free-range eggs, premium ouality ingredients in their prime duration. Seasonal. Sustainably and UK sourced wherever possible. Our used oil is recycled for Bio-diesel projects. All prices include 20% VAT