

CLUB INDIA VALENTINE'S DAY MENU

£45 Per Person

First Sitting 5pm - 7.30pm

Second Sitting - 8pm onwards

£40 Per Person between 12pm - 4pm

AMUSE BOUCHE

Gol Gappa

A street Food spicy shot, with tangy potatoes stuffed in semolina shell (Allergen: Gluten, Sulphite)

STARTERS

TULSI CHICKEN TIKKA

Organic chicken breasts, Basil and mustard marinade, smoked pepper chutney
(Allergen: Celery, Dairy, Mustard)

COORGI PULLED PORK

12 hours braised pulled pork in South Indian spices, masala uttapam, coconut chutney

(Allergen: Mustard, Sulphite)

CHICKEN 65

Fried chicken breast in a hot pepper sauce from the famous Buhari Hotel of Chennai
(Allergen: Dairy, Mustard, Sulphite)

MASALA SCALLOPS

Hand dived Scottish scallops served on the shell with garlic mashed potatoes
(Allergen: Crustacean, Dairy, Fish, Mollusc, Mustard, Sesame)

GILAFI SEEKH KEBAB

Romney Marsh minced lamb kebab with peppers, onions, coriander and mint chutney, smoked paprika raita
(Allergen: Dairy)

TANDOORI BROCCOLI (V)

Char grilled broccoli with cheese and cracked pepper marinade
(Allergen: Dairy, Mustard)

MAINS

NELLORE PRAWN CURRY

Indian Ocean prawns gently simmered in a sauce of roasted spices, coconut, ginger and garlic, Andhra Style
(Allergen: Crustacean, Dairy, Fish, Mollusc)

BUTTER CHICKEN

Tandoori chicken breasts simmered in tomato and fenugreek sauce, truffle malai
(Allergen: Dairy, Mustard)

SHORSE MAACH - BENGALI MUSTARD FISH CURRY

Pan seared Tilapia fillets in a traditional Bengali style mustard and fresh green chilli sauce
(Allergen: Dairy, Fish, Mustard)

KABULI GOSHT

Smoked rump of Romney Marsh lamb, spiced keema-matar and chickpeas
(Allergen: Dairy, Mustard)

TARIWALA KUKKAD

Fiery and rustic Punjabi style chicken curry with fresh garlic and green chillies
(Allergen: Dairy)

MALAI METHI PANEER (V)

A north Indian classic dish; Paneer and peas in a creamy fenugreek sauce
(Allergen: Dairy, Nuts)

Mains are served with a bread of your choice (Allergen: Gluten, Dairy, Egg), saffron & cumin pulao (Allergen: Dairy) and dal tadka (Allergen: Dairy)

DESSERTS

MITHAI PLATTER

Trio of traditional Indian sweets
(Allergen: Dairy, Gluten, Nuts)

MANGO CHILLI CHEESECAKE (N)

Lucknow inspired mango cheesecake with a hint of chilli
(Allergen: Dairy, Gluten)

CHOCOLATE BROWNIE

Belgian chocolate brownie with vanilla ice cream
(Allergen: Dairy, Gluten)

ICE CREAM

Vanilla, Chocolate, Honeycomb Sorbet - Lemon, Raspberry
(Allergen: Dairy)