

# 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 )

Please speak to one of our staff before ordering if you have any allergies or specific dietary requirements. Although we have a strict cross-contamination policy, it may not be possible for us to guarantee that our dishes will be allergen or contamination free. Fish may contain small bones. Game dishes may contain shots. A discretionary 11.5% service charge will be added to your bill. All our prices are inclusive of VAT.