

# PARTY MENUS

*Our party menu draws on THREE PILLARS of INDIAN HEITAGE: the mindful balance of Nalanda, the radiant artistry of Konark, and the ancient wisdom of the Indus Valley, where shared tables first brought communities together.*

*Each dish honours simplicity, craftsmanship, and connection, taking you on a journey through India's history where flavour meets philosophy, the perfect backdrop for celebration.*

*From all of us at Club India, may your table be filled with laughter, gratitude, and flavours that nourish mind, body, and soul.*

# NALANDA

THREE-COURSE SET MENU

£36 PER PERSON

From the serene monasteries of Nalanda, we draw inspiration in mindful simplicity – flavours that nourish both body and spirit, echoing the calm wisdom of India's ancient seat of learning.

## STARTERS

For Sharing

### BHATTI KA CHICKEN TIKKA

Chargrilled chicken thighs marinated in bhatti spices with coriander chutney

*(Allergen: Dairy, Mustard)*

### TANDOORI PANEER

#### TIKKA OR CHILLI PANEER

Chargrilled Paneer Tikka with coriander chutney OR Indo Chinese Chilli Paneer

*(Allergen: Dairy, Mustard)*

### PAPDI CHAAT (V)

Spiced chickpeas and potatoes on wheat crisps, yoghurt and tamarind

*(Allergen: Dairy, Gluten)*

## MAINS

For sharing

### BUTTER CHICKEN

Tandoori chicken breasts cooked in a rich and creamy tomato-fenugreek sauce

*(Allergen: Dairy, Mustard)*

### VEGETABLE BIRYANI (V)

*((Allergen: Dairy)*

### PANEER JHALFREZI (V)

Seasonal fresh vegetables stir fried with peppers and onions

*(Allergen: Dairy)*

### DAL MAKHANI (V)

Black lentils slow cooked overnight, tempered with garlic and butter

*(Allergen: Dairy, Mustard)*

Mains are served with a selection of breads *(Allergens: Gluten, Dairy, Nuts)* and Saffron & Cumin Pulao *(Allergens: Dairy)*

## DESSERTS

Choose your favourite

### CARROT HALWA WITH GULAB JAMUN

*(Allergen: Dairy, Gluten)*

### ICE CREAM SELECTION

Vanilla / Honeycomb/ Chocolate

*(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 12.5% service charge will be added to your bill. All our prices are inclusive of VAT.*

# KONARK

THREE-COURSE SET MENU

£42 PER PERSON

Taking inspiration from the sun-lit artistry of Konark, we celebrate the artistry of India's sun temple with dishes that radiate warmth, colour, and echo its craftsmanship, energy, and devotion.

## STARTERS

For sharing

### LASUNI CHICKEN TIKKA

Chargrilled chicken thighs with wild garlic marinade and red pepper chutney

*(Allergen: Dairy, Mustard)*

### GILAFI SEEKH KEBAB

Romney Marsh lamb seekh kebab, peppers and onions, smoked paprika raita

*(Allergen: Dairy)*

### CAULIFLOWER MANCHURIAN (V)

Indo Chinese style cauliflower manchurian

*(Allergen: Soya, Sulphite)*

### ALOO SAKARKANDI CHAAT (V)

Potato and sweet potato chaat with tamarind and yoghurt dressing

*(Allergen: Dairy)*

## MAINS

For sharing

### DEHATI CHICKEN CURRY

Rustic and fiery chicken curry, Indian countryside style

*(Allergen: Mustard)*

### KERALAN FISH CURRY

Keralan style tilapia curry, spiced coconut and ginger sauce

*(Allergen: Fish, Mustard, Shellfish)*

### SAAG MILONI (V)

Dhaba style Elwy Valley lamb curry, spinach and garam masala sauce

*(Allergen: Dairy)*

### KADHAI PANEER (V)

Punjabi style paneer with onions and peppers in tomato & fenugreek sauce, kadhai spices

*(Allergen: Dairy)*

### DAL FRY (V)

Yellow lentils tempered with garlic and red chillies

*(Allergen: Dairy, Mustard)*

## DESSERTS

Choose your favourite

### MANGO AND CHILLI CHEESECAKE

*(Allergen: Dairy, Gluten)*

### ICE CREAM SELECTION

Vanilla / Honeycomb / Chocolate

*(Allergen: Dairy)*

Mains are served with Selection of Breads (Gluten, Dairy, Nuts), Saffron & Cumin Pulao (Dairy) and Cumin and Cucumber Raita (Dairy)

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# INDUS VALLEY

## THREE-COURSE SET MENU

£50 PER PERSON

### WELCOME DRINK

A glass of Prosecco on arrival

### CANAPES

Bhel Puri, Dahi Puri, Masala Fries, Chicken Tikka, Seekh Kebab  
(Please let the server know of any allergen)

### STARTERS

(For Sharing)

#### MURGH KE CHAAMP

Tandoori organic chicken thighs, mace & cardamom marinade  
(Allergen: Dairy, Mustard)

#### CURRY LEAF CALAMARI

Stir fried squid with curry leaves, chilli & apricot glaze, Grand Ma's recipe  
(Allergen: Crustacean, Fish, Mollusc)

#### RAGDA PATTIES (V)

Pan fried potato patties with spiced yellow peas, coriander and dates & tamarind chutney  
(Allergen: Sulphite)

#### HARA BHARA KEBAB (V)

Mozzarella stuffed spinach and paneer tikki with homemade spicy chutney  
(Allergen: Dairy, Sulphite)

From the ancient cradle of the Indus Valley, we honour the roots of civilisation, with earthy flavours and shared traditions that tell the story of community and the first Indian table.

### MAINS

For sharing

#### RARHA GOSHT

Punjabi style rustic lamb curry  
(Allergen: Dairy)

#### DHABA METHI MURGH

Indian roadside style chicken curry with chillies and fresh fenugreek  
(Allergen: Dairy)

#### PANEER JHALFREZI (V)

Spiced Paneer with peppers and onions with garlic and cumin  
(Allergen: Dairy)

#### BAINGAN MATAR BHARTA (V)

Tandoor cooked aubergine mash with green peas, chillies and coriander  
(Allergen: Dairy)

#### CLUB DAL MAKHANI (V)

Black lentils slow cooked overnight, tempered with garlic and butter  
(Allergen: Dairy)

### DESSERTS

Choose your favourite

#### RASMALAI TIRAMISU

(Allergen: Dairy, Gluten)

#### ICE CREAM SELECTION

Vanilla / Honeycomb / Chocolate  
(Allergen: Dairy)

#### SORBET

Lemon / Raspberry

Mains are served with a selection of breads (Allergens: Gluten, Dairy, Nuts), Saffron & Cumin Pulao (Allergens: Dairy) and Cumin and Cucumber Raita (Allergens: Dairy)

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