



ANNIVERSARY DINNER MENU

£50 PER PERSON

Club India is delighted to celebrate its **First Anniversary** with a special evening and menu crafted by **Chef Awanish Roy**, inspired by the flavours that brought us here. Thank you for being a part of this incredible journey!

AMUSE BOUCHE (V)

Watermelon and mascarpone chaat, Golgappa Shot, Dahi Puri

(Allergen: Dairy, Sulphite, Gluten)

FIRST STARTER

Malabar Scallops – Hand dived Scottish Scallops served on the shell, garlic mashed potatoes, Malabar sauce

(Allergen : Crustacean, Dairy, Fish, Mollusc)

or

Aloo Sakarkandi Chaat (V) – Crisp fried potatoes and sweet potatoes tossed in a unique blend of spices, tamarind and yoghurt dressing
(Allergen : Dairy, Peanuts)

SECOND STARTER

Galouti Kebab – Slow ground lamb kebabs infused with traditional Lucknowi spices, served on Bakarkhani, smoked paprika raita
(Allergen : Dairy, Gluten, Nuts)

or

Dahi Ke Kebab (V) – Pan Fried creamy yoghurt and paneer kebab with fresh ginger and chillies
(Allergen : Dairy)

REST COURSE

Sorbet – Lemon or Raspberry (V)

FIRST MAINS

Dak Bungalow Chicken Curry – An Anglo India classic inspired by the colonial Dak Bungalows of India, free range chicken curry on the bone cooked with fresh herbs and spices, Sattu Paratha
(Allergen: Dairy, Gluten, Mustard)

or

Jackfruit Kofta (V) – Spiced Jackfruit dumplings in a slow cooked 'dum' sauce, pulao rice
(Allergen: Dairy, Nuts)

SECOND MAINS

Nellore Prawn Masala – Tandoori king prawns in Andhra style green mango and coriander sauce, rice vermicelli poriyal
(Allergen : Crustacean, Fish, Molluscs, Mustard, Sulphites)

or

Stuffed Aubergine Curry (V) – South Indian style stuffed baby aubergine in a tangy tamarind sauce, basmati rice
(Allergen : Peanuts, Mustard, Sesame, Sulphite)

DESSERTS (choose from either)

Gulab Jamun with Saffron Rabri – Golden fried milk dumplings with saffron scented slow cooked milk reduction, rose petals
(Allergen: Dairy, Gluten, Nuts)

or

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

Please speak to one of our staff before ordering if you have any allergies or dietary requirements. Although we have 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.

A discretionary 11.5% service charge will be added to your bill. All our prices are inclusive of VAT