

## Menu options

I also do other dishes upon request.

Those marked with a star\* are middle eastern inspired.

### Starters/canapes

Chicken tikka kebabs

Monkfish with cumin and thyme

Chilli paneer

Grilled Beef Tomatoes with Chilli, Garlic and ginger\*

Samosas

Onion bhaji

Tandoori chicken

Tandoori lamb neck fillets with paneer and spinach salad

Matti (Indian crackers) and tomato chutney

Dahi Bhalla (Lentil fritters topped with yoghurt, tamarind, spices, red onion & fresh coriander).

### Mains

Punjabi chicken curry

Butter chicken

Chicken tikka masala

Dishoom's Ruby Chicken (sweet and savoury, aromatic and creamy)

Quails – whole quails in a saffron sauce

Harissa chicken topped with a sweet, spicy sauce and served with grapefruit salad\*

Lamb curry made with aromatics

Lamb shanks – slowly braised in a saffron sauce

Lamb curry – a dry curry flavoured with tamarind and coconut

Lamb chops (flavoured with spices cloves, ginger, chillies, cumin and fennel)

Lamb keema with peas

Rack of lamb marinated in herbs, garlic, lemon, soy sauce and honey\*

Chola (Chickpea curry)

Spiced chickpeas and spinach topped with honeyed sweet potato and a zesty yoghurt\*

Saag (Spinach curry)

Saag paneer

Saag aloo

Baked okra with tomato, garlic and ginger (a sweet dish with a mild kick)\*

Roasted spiced aubergine topped with a zesty yoghurt and cumin and pomegranate seeds.\*

Coronation Cauliflower (curried egg and cauliflower salad)\*

Creamy mushroom curry

Hard boiled eggs in a creamy Mughlai sauce

Aubergine and potato curry

Aubergine and tomato curry

Chicken biriyani

Lamb biriyani

Vegetable biriyani

Dal Makhani (A creamy black urid dal)

Masoor di Dal (Red lentil dal)

Sweet potato curry

Sardines – pan-fried in ginger, spices and wine

Pan fried Masala fish

Pan fried seabass with tangy labneh cheese and a herb, tomato and chilli salsa\*

Meen Moilee (Lightly spiced Keralan fish coconut curry)

Paneer: 3 options:

- Served in a simple spicy masala
- In a creamier masala (makhani)
- With peas (Mattar paneer)

Mushroom and pea curry

### **Accompaniments**

Aromatic rice

Saffron rice

Coconut rice

Vegetable pilau rice

Naan

Bhatura (deep fried sour dough bread)

Chickpea dumplings in an aromatic sauce

Cumin potatoes GF

Dishoon's gunpowder potatoes

Tandoori broccoli

Chargrilled broccoli with chilli and garlic\*

Fried broccoli and kale with garlic, cumin and lime\*

Grilled Beef Tomatoes with Chilli, Garlic and ginger\*

Baby Carrots roasted in spices and honey\*

Coronation Cauliflower (curried egg and cauliflower salad)\*

Roasted spiced aubergine topped with a zesty yoghurt and cumin and pomegranate seeds.\*

Cauliflower and cumin fritters with lime yoghurt \*

Indian coleslaw

Indian salad

Lettuce and carrot salad with pomegranate

Lobia salad (made with potatoes, beans, tomatoes, onions, fresh herbs and lemon juice),

Indian style mushy peas with a sprinkling of spices and lime juice

Mint & coriander chutney

Chilli and onion chutney

Cucumber raita

Cucumber, mint and pomegranate raita

Mixed pickles

### **Desserts**

Gulab jaman (Sweet fried dumplings)

Malai Khumani (Hyderabad creamy exotic dessert made with apricots, orange juice, cream, rose water and pistachios)

Dylan's artisan ice cream

Strawberries and meringue

Vanilla cheesecake

Light fruit cake

Fruit platter with Shortbread and mascarpone cream

Pineapple surprise (a cold pudding with a biscuit base topped with pineapple & cream).

### **Cheese Course**

An indulgent selection of gouda, stilton, brie, olives, pickle, grapes and pineapple.