



Essence

at The Pantiles

DIWALI



AMUSE BOUCHE

Masala Paani Puri

Street food canapé platter - chef's choice

STARTERS

Makali Fry: Crisp-fried squid ring with chillies and lime dressing

Textures of Lamb: Best cuts of chargrilled leg of lamb, lamb seekh kebab, lamb samosa, mint chutney **(d,gl)**

Amritsari Murg Tikka: Chicken breast marinated with dried red chillies, yoghurt and garam masala, baby leaf salad, mint chutney onions, peppers, chilli garlic sauce **(d)**

Raj Kachori: regal streetfood, large wheat bubble splashed with mint, tamarind, sev and sweet yoghurt **(d,gl)** ⑤

MAIN COURSE

Kebab Platter: Lime scented king prawn, lamb boti, mustard salmon, hariyali chicken tikka, amritsari chicken tikka, **(cr,mu,d)**

Jhingali Kalimirch: King prawns cooked with crushed peppercorns, tomato onion masala, curry leaves, dried red chillies **(cr)**

Patrani Machhi: Steamed sea bass coated with an aromatic chutney, fresh coconut, green chillies, coriander and raw mango wrapped in banana leaves, shrimp dhansak **(d,cr)**

Delhi Ka Butter Chicken: Pulled tandoori chicken pieces cooked in an aromatic creamed tomato and fenugreek sauce **(d,n)**

Lamb Nihari: Pan roasted lamb shank cooked in an aromatic nihari sauce – a Lucknow delicacy **(d,gl)**

Mirch Baingan Ka Salan: Stuffed baby aubergine, jalapeno pepper, served with a tangy salan sauce **(n)** ⑤

DESSERT

Mithai Platter **(d,n)**

A special platter created by our chefs

£46.95 per person

20th October (dinner only) **21st October** (lunch and dinner)

Please inform your server of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan