Curly Kale Salad<br>Griddled Scottish Scallops<br>Tandoori Konkan Prawn<br>Tandoori Malai Artichoke<br>Chicken Tikka Hasnu<br>Kashmiri Lamb Rogan Josh<br>Raj Aloo<br>Mewari Dal Tadka<br>Beetroot Raita<br>Jeera Pulao<br>Naan<br>Strawberry Kulfi<br>\title{ VEGETARIAN<br><br>GROUP MENU A $£ 75$ }

Curly Kale Salad

Allahabadi Baked Samosa

Tandoori Paneer Tikka
Tandoori Malai Artichoke
Grilled Aubergine

Mewa Mawa Kofta Curry
Raj Aloo
Mewari Dal Tadka
Beetroot Raita
Jeera Pulao
Multigrain Roti

Strawberry Kulfi

Minimum order of 2 diners.
Last orders: Lunch 1.30 pm \& dinner 10 pm ( 9 pm on Sundays)

# GROUP MENU B ${ }^{595}$ 

Rajasthani Churi Chaat<br>Indian street food, with sweet \& tangy chutneys

## Malai Chicken Tikka

light, creamy chicken tikka, mace \& cardamom

## Coconut \& Chilli Seabass

with coconut \& fresh chilli glaze, dehydrated black olives \& salmon roe salsa

Crispy Lobster<br>tossed in a spicy red chilli jam

## Char-grilled Lamb Chop

new season lamb, spiced marinade \& pistachio crust

## Calcutta Prawn Curry

slow-cooked tender prawns, coconut \& Indian mustard kasundi

Mewari Dal Tadka<br>a trio of lentil tempered with cumin \& asafoetida

Jeera Pulao
Naan

## Chocolate \& HazeInut Praline Bar

dark \& milk chocolate mousse, almond \& roasted coriander praline

Last orders: Lunch 1.30 pm \& dinner 10 pm (9pm on Sundays)

# VEGETARIAN <br> GROUP MENU B ${ }^{£ 95}$ 

Rajasthani Churi Chaat<br>Indian street food, with sweet \& tangy chutneys

Nutty Yoghurt \& Corn Kebab<br>with an almond \& panko crust

Tandoori Paneer Tikka
homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala marinade
babycorn \& edamame marinated in a pickled dressing

Tandoori Malai Artichoke
marinated with yoghurt, green cardamom \& mascarpone cheese

## Mewa Mawa Kofta Curry

vegetable dumplings, pistachio, cashew, caramelized onions \& tomato sauce

Mewari Dal Tadka<br>a trio of lentil tempered with cumin \& asafoetida<br>Jeera Pulao<br>Naan<br>Strawberry Kulfi<br>pecan nut brittle

Last orders: Lunch 1.30 pm \& dinner 10 pm (9pm on Sundays)

## TAMARIND GROUP MENU C £110

## Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

## Griddled Scottish Scallops

mildly spiced red lentil \& curry leaf sauce with a green apple salsa topped with oscietra caviar

Spicy Chargrilled Jumbo Prawn<br>cooked over an open fire with pickled chilli paste<br>Herb Marinated Chicken Tikka<br>fresh coriander, basil, green chilli chicken tikka

Crispy Lobster
tossed in a spicy red chilli jam

## Char-grilled Lamb Chop

new season lamb, spiced marinade \& pistachio crust

Grilled Duck Breast Vindaloo
a piquant Goan delicacy flavoured with pickled chillies
Mewari Dal Tadka
a trio of lentil tempered with cumin \& asafoetida
Jeera Pulao
Naan

Apricot Eton Mess
dehydrated apricot jam, cardamom \& lime Chantilly cream

## Petit Four

Last orders: Lunch 1.30 pm \& dinner 10 pm (9pm on Sundays)

# TAMARIND VEGETARIAN <br> GROUP MENU C £110 

Allahabadi Baked Samosa<br>homemade pastry filled with vegetables, served with tangy chutneys

# Nutty Yoghurt \& Corn Kebab <br> with an almond \& panko crust 

## Grilled Aubergine

babycorn \& edamame marinated in a pickled dressing

## Tandoori Malai Artichoke

marinated with yoghurt, green cardamom \& mascarpone cheese

Crispy Broccoli
laced with a chilli-garlic glaze

Tandoori Paneer Tikka
homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala marinade

## Mewa Mawa Kofta Curry

vegetable dumplings, pistachio, cashew in caramelized onions \& tomato sauce
Mewari Dal Tadka
a trio of lentil tempered with cumin \& asafoetida

Jeera Pulao<br>Multigrain Roti

## Strawberry Kulfi <br> pecan nut brittle

## Petit Four

Last orders: Lunch 1.30 pm \& dinner 10 pm (9pm on Sunday)

