

# SET LUNCH MENU

Two Course £25.00 | Three Course £35.00

## STARTER (Choose One)

### Punjabi Samosa (VE)

Crisp pastry filled with spiced potato and green peas served with tamarind sauce

### Coconut Malai Broccoli (VE)

Grilled broccoli florets marinated in coconut yoghurt with beetroot yoghurt and crispy kale

### Ajwaini Paneer Tikka (V)

Chargrilled paneer marinated in pickling spices with coriander chutney and tapioca crisp

### Murgh Kali Mirch

Free-range chicken breast marinated in Tellicherry pepper, yogurt, and coriander

## MAIN COURSE (Choose One)

### Nadru Ke Kofta (V)

Lotus stem and cottage cheese dumpling in saffron, ginger and fennel sauce

### Murgh Adraki

Free-range chicken breast, ginger and tomato sauce and seasonal vegetables

### Kasundi Salmon

Green peas coconut chutney, mustard and tomato emulsion

### Lamb Biryani (Supplement £8)

Fragrant rice cooked with spiced lamb and herbs

## SIDE DISHES

Garlic Naan | Steamed Rice | Tadka Dal (Ve)

## DESSERT (Choose One)

### Ice cream

Vanilla pod Ice cream, Double chocolate Ice cream

### Pan Ki Kulfi

Betel leaf flavoured Indian ice cream

### Sorbets

Fruit sorbets in Alphonso Mango and Blood Orange

**Baluchi**

A PAN INDIAN DESTINATION

AT THE GREAT HALL



AA ROSETTES AWARD FOR CULINARY EXCELLENCE

\*Please speak to your server regarding any allergy concerns and food intolerances which you may have. Whilst every effort is made, we can't guarantee that the dishes are free from traces of allergens.