

EASTER

Sunday Roast

£40 PER PERSON
5TH APRIL 2026 – 12:00 NOON TO 04:00 PM

WELCOME DRINK

RHUBARB BLUSH
Refreshing rhubarb drink – alcoholic & non-alcoholic

ON THE TABLE

PAPPADOMS | CHUTNEYS | RADISH RAITA

SMALL PLATE

BEETROOT KEBAB, FETA CRUMBLE AND SAGO CRISPS (V)
Spiced beetroot kebabs with feta crumble and sago crisps

ROAST MAIN PLATE (Choose One)

COTTAGE CHEESE & CINNAMON PARCELS (V)
Homemade pastry with cottage cheese and Indian spices

MATHANIA CHILLI MARINATED HALF ROAST CHICKEN
Slow-roasted chicken marinated in aromatic Mathania chillies and yoghurt

ACCOMPANIMENTS

Tandoori Roast Potato | Masala Carrot | Cumin Tempered Parsnip | Coconut Cabbage
Gunpowder Infused Yorkshire Pudding | Makhani Gravy | Peas Pulao | Hindustani Rotiyan

DESSERTS

MANGO AND ROSE CHEESECAKE WITH GAJAR KA HALWA (V)

Baluchi

A PAN INDIAN DESTINATION
AT THE GREAT HALL

AA ROSETTES AWARD FOR CULINARY EXCELLENCE

Executive Sous Chef – Praveen Nayak

Please speak to the team regarding any allergy concerns you may have. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.