**PUNJAB**

**Land of five rivers**

**Amuse Bouche**

**Golgappa Puri**

Fried puri, tamarind water, chilli, chaat masala and chickpea

 ***Glass of Taittinger Nocturne champagne***

**Starter**
**Pindiwala Bhati Murg**

Tandoori chicken with ginger, yoghurt and black pepper

**Punjabi somosa**

Crispy patty stuffed with green peas and potatoes

**Ambarsari seabass**

Blended aromatic spices

***Los Haroldos Roble, Argentina***

**Main**

**Saag ghosht**Tender lamb cooked with fresh spinach, dill, and fenugreek

**Murg Do Pyaza**

Slow cooked chicken breast with onions pickled in vinegar

**Mali Paneer Bhar**Soft paneer cooked in rich cashew nut and cardamom sauce

 ***Zin Fiano Puglia, Italy***

**Accompanied with
 Saffron rice and Latcha parata**

**Dessert
Rassomalai**

Delicate, spongey dessert made with condensed milk and pistachio

  ***Domaine flumicicoli Muscateddu Corsica***

**£39.95 food only per person & wine flight 24.95 per person**

 Menu contains dairy, gluten and nuts. Minimum order of 2 per table.