



indi's

4 COURSE VALENTINES DINNER

SUNDAY 14TH FEBRUARY

PROSECCO RECEPTION ON ARRIVAL

with Mini Popadoms & Chutneys

STARTERS

choose from one of the following...

Pan Fried Scallops: in olive oil with fresh herbs & methi leaves.

Duck Rolls: Crispy rolled pastry stuffed with lightly spiced duck. Served with sweet chilli chutney.

Paneer Chicken: Succulent chicken pieces cooked with capsicum, onion and fresh herbs to give delicate tangy flavour. Served with fresh salad.

MAIN COURSE

Choose from one of the following...

Seabass Mollie: Seabass, mussels and calamari in Bengali coconut broth.

South Indian Curry: Tandoor-roasted chicken breast cooked in a traditional style with lemon, coconut & deggi mirch sauce and basmati rice.

Kerela Lamb: With onion, capsicum and a mixed masala sauce.

All mains are served with pilau rice and a mini nan bread.

SIDE DISHES

Choose from one of the following...

Gunpowder Potatoes: Smoky-grilled broken potato with butter & green herbs.

Garlic Mushrooms.

DESSERT

Chocolate Fudge Brownie with Vanilla Ice Cream.

4 COURSES + PROSECCO RECEPTION FOR £24.⁹⁵

RESERVE YOUR TABLE TODAY

A 10% service charge will be added to your bill.

