



Valentine's Day Special

Complete 3 Course Dinner Includes:

Papadoms and chutney

Mixed Starter

Samosa & Onion Bhajia served with mint sauce.

Main Course

(Choose any three dishes per couple)

Kerala Vegetables (V)

Seasonal vegetables cooked in rich coconut sauce with a blend of tangy pepper and rich spices.

Paneer Tikka Masala

Cream cheese cooked in Tikka Masala sauce and cream.

Paneer Korma

Cream cheese in creamy sauce, with coconut (very mild).

Palak Paneer

Spinach and paneer.

Bengan Bhartha (V)

Aubergine, specially roasted and fried with garlic, ginger and rich spices (this dish has a Smokey tang).

Vegetable Dhansak (V)

Vegetables in sweet, sour and hot sauce, with lentils and spices.

Tarka Dal (V)

Masoor dal fried in spices.

Aloo Suki Bhaji (V)

Dry Potato in garlic and spices.

Served with **Pillau Rice** or **Boiled Rice** and a **Chapatti** each

£19.95 *per person*

(V) Vegan

Vegan or Allergy constraints please speak to staff before ordering.