



# KISHMISH

INNOVATIVE INDIAN COOKING

## Group Menu A

£27.00 PER PERSON  
(Three Courses)

### Starter

(Individually Served)

Tandoori King Prawn (marinated in ginger & saffron), Grilled Paneer (stuffed with pickling spices),  
Chicken Tikka (marinated in goats cheese)

\*\*\*\*\*

### Main Course

(Shared)

#### NARIYAL KA GOSHT

Diced lamb slowly cooked with golden roasted coconut

#### MURG MAKHANWALA

Chicken tikka gently simmered in a buttery tomato sauce, flavoured with fenugreek

#### DAL TADKA

Lentil and turmeric stew tempered with garlic & cumin seed

#### SUBZ THORAN

Stir fried sugar snaps, green beans & baby corn, tempered with cumin seed & garlic

#### SAADHA CHAWAL

Steamed basmati rice

#### PLAIN NAAN

\*\*\*\*\*

### Dessert

(Individually served)

Chocolate brownie served with rose petal ice cream

12.5% optional service will be added to your final bill