



KISHMISH

INNOVATIVE INDIAN COOKING

Group Menu B

£32.00 PER PERSON
(Four Courses)

Starter

(Individually Served)

Lamb Seekh Kebab (Lamb infused with mixed peppers & nutmeg), Home Smoked Tandoori Spiced Salmon (with mustard & dill), Pastry 'Papri'
(filled with spicy vegetables, sweet yoghurt & tamarind chutney)

TAVA SCALLOP

Seared hand dived scallop dusted with spices, garlic & chilli mash

Main Course

(Shared)

SOUTH INDIAN LASOONI MURG

Chicken morsels cooked with warm coastal spices, infused with fresh garlic, green chillies & ginger

RAILWAY LAMB CURRY

Diced lamb cooked with onions, poppy seeds & new potatoes

KERALAN JINGHA

Black tiger prawns, poached gently in a coconut & lime masala tempered with mustard seeds & aromatic curry leaf

DAL MAKHANI

Slowly simmered rich creamy black lentils

JEERA PILAU

Aromatic Basmati rice with cumin

GARLIC AND PLAIN NAAN

Dessert

(Individually Served)

Kajar ka halva (carrot pudding) served with salted caramel ice cream

12.5% optional service will be added to your final bill