

SET LUNCH MENU

THREE COURSE £20.00

S O U P

Pea Mint Soup (GF)

Cumin Tempered pea and mint broth with Chive Oil and Mint Spring

STARTER

(Choose One)

Jalapeño & Cheese Stuffed

Tandoori Mushroom (GF)

Clay oven roasted Mushroom, Beetroot Yoghurt
and Sago Crisps

Rose Infused Chicken Reshmi Kabab (GF)

Tandoor roasted corn-fed chicken coated with Egg
foam and Cilantro Pesto

MAIN COURSE

(Choose One)

Paneer Pasanda (V,GF)

Asparagus with Ginger Tomato Sauce

Curried Chicken Breast (GF)

Seasonal Greens and Coconut Cream Sauce

S I D E D I S H E S

BLACK GARLIC & TRUFFLE NAAN | DAL BLAUCHI | STEAMED RICE

D E S S E R T

Add a dessert for an additional £5

Garam Gud ka Rasgulla (V,GF)

Cottage Cheese Balls with jaggery syrup, chef's choice of Sorbet

Baluchi

A PAN INDIAN DESTINATION

AT THE GREAT HALL



AA ROSETTES AWARD FOR CULINARY EXCELLENCE

*Please speak to your server regarding any allergy concerns and food intolerances which you may have. Whilst every effort is made, we can't guarantee that the dishes are free from traces of allergens.