ROOT SPICE

ON ARRIVAL

Glass of Prosecco & Amuse - Bouche

STARTERS

Turkey Malai (d)
Turkey tikka masala, marinated in a creamy, herb malai sauce.

Sweet Potato Chilli Cheese (d) (g)
Crispy sweet potato filled with Paneer, fresh green chillies & cardamom, served with smoky chilli jam.

Tandoori Roasted Honey Chicken (d)
Marinated chicken breast, cooked in a clay tandoor & coated with honey and mango.

Salmon (d)
Grilled salmon marinated in saffron lemon yogurt served with avocado chutney

MAINS

Roast Turkey Lajawab (d)
Turkey breast marinated with masala & flavoured with cardamom clove stars, & served with masala curry sauce, sweet potato mash & roasted vegetables.

Rajasthani Lal Mass (d)
Tandoori roast lamb rump, spiced with garlic, ginger, Kashmiri red chilli, & served with roasted vegetables, sweet potato mash & Lal Mass gravy.

Goan King Prawn
King prawn cooked in a coconut tamarin & curry leaves.

Paneer Patiala (d) (v)
Cubes of Paneer cooked with onion & tomato sauce.

Accompanied by Rice or Naan.

DESSERTS

Sticky Toffee Pudding (d) OR **Pistachio Kulfi (n) (d)**

£50 PER PERSON

(v) Vegetarian (vg) Vegan (d) Dairy (n) Nuts (g) Gluten
Please speak to your waiter about any specific allergies or dietary requirements, or for additional information.
A discretionary service charge of 12.5% will be added to your bill.