doolally

Set Dinner

MENU





Set Dinner Menu

3 COURSES | 69 PER PERSON

choose one from each course

Starters

ONION BHAJI (V, GF)
Onion slivers and samphire coated with gram flour and spices (9)

BEETROOT CHICKEN TIKKA (GF)
Chicken fillet, beetroot, cream cheese & chilli marinade (4)

BHUNE MATAR KE KEBAB (V, GF)
Green peas, aromatic spices and fresh herbs, mint chutney (4)

VENISON SAMOSA
Crisp, golden pastry filled with spiced minced venison (1A, 4)

GOBHI & BROCCOLI MANCHURIAN
Crispy cauliflower and broccoli in Manchurian glaze (1A, 10, 11)

Sides

Served family-style to the table

KASHMIRI RAJMA MASALA (VG)
Onion, tomato base sauce & kidney beans

GARLIC ONION MASALA FRIES (V, GF)

KACHUMBER SALAD (V, GF)
Mango Chilli dressing

PLAIN/BUTTER/GARLIC NAAN (1A, 4, 7)

BASMATI AND PILAU RICE

Mains

BUTTER CHICKEN
Chicken thigh poached in a fragrant creamy tomato sauce (4, 12)

CHICKEN EMA DATSHI
Bhutanese style chicken cooked with chilli, cheese sauce (1A, 4)

ZUCCHINI MUSALLAM (V, GF)
Stuffed zucchini with potato, apricot & plum in rich spiced gravy

CHINGRI MALAI CURRY
A classic Bengali prawn curry in coconut base sauce (5D, 12)

SHYAM SAVERA KOFTA
Spinach and paneer koftas served in rich, aromatic tomato gravy (4)

Desserts

PISTACHIO RICOTTA CAKE
Moist ricotta cake with roasted pistachios (1A, 3A, 3B, 3C, 3D, 3E, 3F, 3G, 3H, 4, 7)

RASMALAI TRES LECHES
A fusion dessert made with sponge soaked in a rasmalai style three-milk blend, flavoured with cardamom and saffron (1A, 3C, 3F, 4, 7)

SORBET SELECTION (V, GF)
Assortment of sorbets - please ask your server for today's selection

Allergens

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin
V Vegan, VG Vegetarian, GF Gluten-Free