

VALENTINE'S AT RASOI

Chef's Four-Course Valentine's Menu

£49.50 per person

Chef's Valentine Amuse-Bouche

A seasonal bite to awaken the palate and set the tone for the evening

STARTERS (Choose one)

Pan-Seared Scallops – Rich tomato & cashew nut sauce N

Rose Chicken Tikka – Rose-infused, lightly char-grilled, mint chutney

Crispy Amritsari Tilapia – Carom seed batter, onion & chilli salad G

Crispy Hakka Aubergine – Honey-soy glaze, sesame & chilli V G N

Spiced Potato & Green Pea Tikki Chaat – Chickpea vermicelli, tamarind & yoghurt VE

MAINS (Choose one)

Malvani Prawn & Fish Curry – Coconut milk, tamarind & Malvan spices

Old Delhi Butter Chicken – Char-grilled chicken tikka simmered in a rich tomato & butter gravy with fenugreek and cream

Nali Gosht – Slow-braised Welsh lamb shank with tomatoes, onions & warming spices

Char-Grilled Cauliflower – Spiced green pea sauce, pickled onion VE

Saffron Tandoori Paneer Tikka – Peshawari sauce V N

SIDES (For the table)

Slow-Cooked House Black Dal V · Garlic Naan V G · Pilau Rice VE

DESSERTS (Choose one)

White Chocolate & Pistachio Parfait N

Rose & Raspberry Panna Cotta N

Red Velvet Cheesecake

G = Contains Gluten | V = Vegetarian | VE = Vegan | N = Nuts