

# RASOI

MODERN INDIAN DINING

## GROUP SHARING MENU

*All dishes served in bowls/platters to share.*

### STARTERS

MINI POPPADUMS (V)

*Coriander & mint chutney, mango chutney, tomato & red onion salsa*

DUO OF MURGH TIKKA (D)

*Two classic flavours of chicken & malai chicken tikka cooked to perfection in our tandoor.*

GOAN FISHCAKES (GF)

*White fish, spiced mash potato coated in rice flour. Mustard mayo.*

SAMOSA CHAAT (D, V)

*Vegetable samosas with masala chickpeas, topped with yoghurt & house chutneys.*

MANCHURIAN MUSHROOMS (V)

*Crispy mushrooms in cornflour then sautéed with onions & peppers in Chef's Indo-Chinese sauce.*

### MAINS

OLD DELHI BUTTER CHICKEN (D, N, GF)

*Chicken tikka simmered in a rich sweet, spiced tomato & cream sauce.*

LAMB BHUNA (GF)

*Slow cooked lamb curry, medium-hot in a thick gravy with aromatic spices.*

SHAHI PANEER (D,GF,V)

*Paneer (cottage cheese) cooked with nuts in a rich tomato creamy sauce.*

DHAL MAKHANI (D, V)

*A signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours.*

### ACCOMPANIMENTS

*Pilau Rice, Tandoori Naan & Garlic & Coriander Naan (D,V)*

### DESSERTS

WARM GULAB JAMAN (D,V)

*Spongy milk cake balls soaked in rose scented honey and sugar syrup. Served with vanilla ice cream.*

**£38.50 PER PERSON**

Group Menu for minimum 6 persons.

24 hours notice required for this menu.

£10 per person deposit required. Balance can be settled on the night.

All dishes are medium spiced. Please inform your server for any specific requirements.

\*Please inform us of any allergy or special dietary requirements.

\*A discretionary 12.5% service charge will be added to your bill. All prices include VAT