Diwali Feast

Serves 10

£145
£14.50 pp

Curry + Rice + Pickled Onions +
Papadum & Mango Chutney + Dal + Barfi

Available as pop up

Celebrate Diwali together with a vibrant Indian feast made for sharing. Our Diwali feast serves 10 guests and can be ordered in multiples of 10.

Butter Chicken (GF, NF)
Chargrilled tandoori spiced tender chicken, poached in a tomato buttery, creamy sauce.
Allergens: Milk, Mustard

Chicken Masala (GF, NF)
Tender chicken in a creamy South Indian tomato, coconut gravy with curry leaves & mild spices.
Allergens: Milk, Mustard

Channa Masala (VE, DF, GF, NF)
A Punjabi classic curry, white chickpeas cooked in a spicy gravy.
Allergens: Sulphur Dioxide

Paneer Makhani (V, GF, NF)
Soft Paneer (Indian cheese) poached in a buttery creamy tomato sauce.
Allergens: Milk, Mustard, Sulphur Dioxide

Premium Curries

Kashmiri Lamb (GF, NF) +£20.00
Slow cooked boneless lamb poached in an enriched curried sauce.
Allergens: Milk, Mustard

Chicken Jalfrezi (GF, NF) +£15.00
Tender chicken cooked with peppers and onions in a rich, spiced tomato sauce.
Allergens: Milk, Mustard

Veg Korma (VE, DF, NF) +£15.00
Mixed vegetables cooked in a smooth coconut korma sauce, mildly spiced & naturally creamy.
Allergens: Mustard

Chicken Biryani (NF) +£30.00
Served with Raita.
Allergens: Sulphur Dioxide

Veg Biryani (V) +£20.00
Served with Raita.
Allergens: Sulphur Dioxide

Our Diwali Feast includes pickled onions **[Allergens: Sulphur]** papadum with mango chutney **[VE, DF, NF - Allergens: Wheat, Sulphur, Mustard]**, Tarka Dal **[VE, DF, GF, NF - Allergens: Mustard]** and Barfi platter **[Allergens: Milk, Nuts]**