



**Winning Post
Valentines Evening menu**

£39.5 per person

Includes a selection of all dishes

SHARING STARTER

Kachumber salad, raita & chutney

Tomato, cucumber, onion & coriander salad

LARGER PLATES

All accompanied with pilau rice, homemade Naan or Chapati

Butter Chicken

Aromatic golden chicken pieces in an incredible creamy curry sauce

Lamb Tikka

Indian lamb tikka, tender pieces of boneless lamb marinated in yogurt, spices, fresh herbs

Goan Prawn Curry

A spicy prawn curry with Coconut that originated from Goa in the southwest of the country

Pork Vindaloo

Spicy and piquant pork vindaloo adorns tables in Indian Catholic homes over feast days and lazy Sundays

Paneer Tikka Masala

Paneer tikka masala is a north Indian dish of grilled paneer served in a spicy tikka masala

Mushroom Masala

A delicious curry made with mushrooms, onions, tomatoes, spices & herbs

Spiced beef tenderloin

Diced tenderloin cooked in an onion & tomato masala

Paneer Tikka - Skewers

Cubes of paneer, onion and bell peppers are marinated with spices and yogurt and then roasted in the oven

Lentil Dahl

A rich dish of lentils, with a history dating back to circa 3300BC

A LITTLE MORE ON THE SIDE

**Onion Bhaji & Mint raita
Green Pea & Spinach pakora
Bombay aloo**