

Le Raaj

INDIAN DINING ROOM

Starting the festivities with Le Raaj

To begin with...

Supreme onion bhaji (V)

Freshly made with carefully selected spices with finely chopped red onions, fresh spinach, wild garlic and yellow lentils served with tamarind sauce

Choki chat (V)

Spiced baby potatoes, pan fried with tamarind sauce and sweetened yoghurt with chick peas served with a very thin bread

Lamb malai (M)

Tender lamb marinated with soft cheese, ginger and fresh coriander

To follow...

Chicken labadar (M)

A special cut of free range Somerset spring chicken cooked in fresh ginger, green chillies, coriander leaves and cream

Railway lamb (M)

Yorkshire lamb chops simmered in mixed red peppers, onion, tomatoes, homemade pickle and baby potatoes

Bengal murgh (M)

Marinated chicken breast pieces cooked in tandoor and in a rich Bengal sauce with cherry tomatoes and fenugreek

Sundries...

Saffron rice

Steamed basmati rice with a hint of traditional ingredients from Bangladesh

Fresh dough nan

Leavened warm bread made from fine flour served with a very thin layer of fresh butter

Dessert...

Jalebi

Freshly hand made traditional Indian dessert served with a hint of double cream

39.00 pp