

## SET MENU 1

£27 PER HEAD 3 COURSE PLATTER

### NIBBLES PLATTER

#### POPPADOMS & CHUTNEYS (V, VE, D)

The perfect nibbles to whet your appetite

#### ONION BHAJI (V, VE)

Much-loved streetfood that needs no introduction

### MIXED GRILL PLATTER

#### CHICKEN TIKKA (D)

Juicy tandoor-cooked fillets in a spiced yoghurt marinade

#### SEEKH KEBAB (D)

Succulent lamb skewers layered with cheese and peppers

#### SALT & PEPPER FISH

Battered tilapia stir-fried with chilli and peppers

### CURRIES & ACCOMPANIMENTS

#### BUTTER CHICKEN (N, D)

A rich, creamy and mild classic from Old Delhi

#### RAILWAY LAMB

Hearty curry as served first class on Indian Railways

#### DAAL (V, VE, D)

Choose yellow (tarka) or creamy black (makhni) lentils

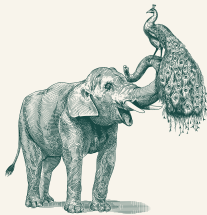
#### CHILLI GARLIC CHIPS

#### PILAU RICE

#### MIXED BREAD BASKET

THE  
**ELEPHANT  
& PEACOCK**

PUBLIC HOUSE • INDIAN DINING



## SET MENU 2

£30 PER HEAD 3 COURSE PLATTER

### NIBBLES PLATTER

#### POPPADOMS & CHUTNEYS (V, VE, D)

The perfect nibbles to whet your appetite

#### ONION BHAJI (V, VE)

Much-loved streetfood that needs no introduction

### MIXED GRILL PLATTER

#### CHICKEN TIKKA (D)

Juicy tandoor-cooked fillets in a spiced yoghurt marinade

#### SALT & PEPPER FISH

Battered tilapia stir-fried with chilli and peppers

#### LAMB CHOPS (D)

Tender cuts flavoured with ginger, garlic and mustard oil

### CURRIES & ACCOMPANIMENTS

#### BUTTER CHICKEN (N, D)

A rich, creamy and mild classic from Old Delhi

#### RAILWAY LAMB

Hearty curry as served first class on Indian Railways

#### KERALAN KING PRAWNS

Flavoursome dish with coconut and curry leaves

#### DAAL (V, VE, D)

Choose yellow (tarka) or creamy black (makhni) lentils

#### CHILLI GARLIC CHIPS

#### PILAU RICE

#### MIXED BREAD BASKET

## VEGETARIAN SET MENU

£25 PER HEAD 3 COURSE PLATTER

### NIBBLES PLATTER

#### POPPADOMS & CHUTNEYS (V, VE, D)

The perfect nibbles to whet your appetite

#### ONION BHAJI (V, VE)

Much-loved streetfood that needs no introduction

### MIXED VEGETARIAN PLATTER

#### GOBI MANCHURIAN (V, VE, G)

Battered cauliflower in a chilli garlic Indo-Chinese sauce

#### SAMOSA CHAAT (V, G, D)

Crushed veg samosa drizzled with yoghurt and tamarind

#### FRANKIE ROLL (V, VE, G, D)

Choose paneer or fried potato wrapped in a paratha

### CURRIES & ACCOMPANIMENTS

#### OLD DELHI PANEER (D)

Diced Indian cheese in a rich, creamy 'lababdar' sauce

#### ALOO SAAG (V, VE)

Punjabi dish of potato with puréed spinach leaves

#### DAAL (V, VE, D)

Choose yellow (tarka) or creamy black (makhni) lentils

#### CHILLI GARLIC CHIPS

#### PILAU RICE

#### MIXED BREAD BASKET

VEGAN OPTIONS ARE ALSO AVAILABLE