



PANACHE

— PREMIER INDIAN DINING —

VALENTINE'S MENU

EXCLUSIVE VALENTINE'S MENU

WITH LIZZIE BARKER VIOLINIST

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APPETISER

Assorted Poppadoms
£3.00

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STARTERS

Please choose one of the following starters

The Famous Trio [D] [G]

The Famous trio of the Lamb Chop, Home-made Chicken Samosa & Tandoori King Prawn

Papad 65

A South-Indian street food speciality, deep fried strips of chicken alternated in a tangy jus served with Spicy Papad

Salmon Dildar [D]

Scottish salmon marinated in a blend of spices with fresh dill & chargrilled in the Tandoor

Chandni Chowk Ki Aloo Tikki [D] [G]

Gently Spiced heart-shaped Indian Potato Cakes drizzled with sweet yoghurt and tamarind chutney served on a bed of chick peas

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MAIN COURSE

Please choose one of the following main courses

Patiala Shank

Slow braised New Zealand Lamb Shank cooked with leaf spinach, tossed with garlic, cumin and crumbled roasted fenugreek leaves

Old Delhi Butter Chicken [D]

The classic Butter Chicken, morsels of chicken marinated and cooked in a tomato and cream gravy, flavoured with dry fenugreek leaves. (Exclusively Prepared)

Dilruba Salmon [D]

Scottish Salmon lightly spiced grilled and served on a bed of roast potatoes with a tangy curry sauce

Stuffed Pepper [V] [D]

Whole pepper gently spiced and stuffed with vegetables on a bed of curry sauce

The above main courses will be served with a choice of Rice or Naan

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DESSERT

The following desserts are accompanied by a shot of Ayala by Bollinger Champagne

Home made Chocolate Brownie [D] [G]

Chocolate Brownies prepared by our in house chefs, served with vanilla bean ice cream, raspberry coulis brushed with edible gold)

2 COURSES £29.95
3 COURSES £34.95