

**RUGBY LUNCH MENU - 12/11/2022 & 26/11/2022**

£56.50 per person

APPETISER

**Papadums** served with a selection of chutneys (D,V)

STARTERS

**Kashmiri Chicken Tikka** page2image25000 Chicken fillets marinated in Kashmiri chilli, cardamom and yoghurt (D)

or

**Adraki Lamb Chops** page2image25000 Marinated in ginger, yellow chilli and yoghurt (D)

or

**Samosa Chaat** page2image25000 Punjab samosa with chickpea sweet yoghurt, mint & tamarind chutneys (D,V)

or

**Bamboo Shoot Tikki** page2image25000 Spicy bamboo shoot patties served with tomato chutney (VE)

or

**Mixed Pakora** Aubergine, cauliflower and cabbage tempura fritters served with mango chutney (VE)

or

Trio platter of **Kashmiri Chicken Tikka, Lamb Chops and Mixed Pakora** page2image25000 (D)

or

Trio platter of **Samosa Chaat, Mixed Pakora and Bamboo Shoot Tikki** page2image25000 (D,V)

MAINS

**Dhaba Murgh** page2image25000 Tender chicken fillets cooked in home ground spices

or

**Chilli mutton** page2image25000 Slow cooked mutton in Kerela style with curry leaf

or

**Kadai Paneer** page2image25000Indian cheese cooked with petit pois in masala sauce (V,D)

or

**Aloo Gobi** page2image25000Cauliflower and potatoes tossed in masala sauce (V)

ACCOMPANIMENTS

**Lasooni Dal Tadka** page2image25000Yellow lentils tempered with garlic, tomato and onion (V,VE)

**Pilau Rice** (D)

**Garlic Naan & Plain Naan** (D,E,G,N,V)

DESSERT

**Chocolate Ruby Delice** Layers of coffee and dark chocolate mousse, finished with dark chocolate ganache glaze (D,E,G)

**Spice Rating:** page2image25000 Medium page2image25000page2image25000 Spicy

**Allergens:** D - Dairy, E - Egg, F - Fish, G - Gluten, N - Nuts, V - Vegetarian, VE - Vegan

Menu items may contain or come into contact with dairy, egg, fish, gluten, nuts and other allergens. Please ask a member of staff if you require more information.