

**RUGBY LUNCH MENU - 04/02/23 & 11/03/23**

£58.50 per person

APPETISER

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

STARTERS

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

or

**Barra Lamb Chops** page2image25000 Marinated in papaya ,ginger and home ground spices (D)

or

**Mattar Ki Tikki** page2image25000 Green peas, potatoes, ginger and chilli served with tamarind chutney (V)

or

**Dahi Bhalla** Lentils dumplings topped with sweet yoghurt and mint chutneys and nylon sev (D,V)

or

**Onion Bhaji** Our light and crispy version of this classic dish served with mango chutney (VE)

or

Trio platter of **Kashimiri Chicken Tikka, Lamb Chop and Onion Bhaji** page2image25000 (D)

or

Trio platter of **Mattar Ki Tikki, Dahi Bhalla and Onion Bhaji** page2image25000 (D,V)

MAINS

**Karahi Ghost** page2image25000 Slow cooked lamb with shallots, ginger and mixed bell peppers

or

**Murgh Tariwala** page2image25000 Chicken fillets cooked in a home style curry

or

**Palak Paneer** page2image25000Indian cheese tossed with spinach and garlic (V,D)

or

**Katrika Masala** page2image25000Aubergine cooked with shallots and tomato masala (V)

ACCOMPANIMENTS

**Rajasthani Aloo** page2image25000Baby potatoes tossed with crush coriander and masala sauce (V)

**Pilau Rice** (D)

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

DESSERT

**Chocolate Brownie** Rich chocolate cake topped with chocolate fudge (D,G,E)

**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.