

**RUGBY LUNCH MENU – 12/02/2023**

£58.50 per person

APPETISER

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

STARTERS

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

or

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

or

**Chilli Aubergine** page2image25000 Crispy fried aubergine tossed in a sweet and tangy sauce (V)

or

**Harra Bhara Kebab** page2image25000 Spinach and new potatoes patties served with roasted pepper chutney (VE)

or

**Cauliflower Pakora**  Cauliflower Tempura fritters served with mango chutney (VE)

or

Trio platter of **Chicken Tikka, Lamb Chop and Cauliflower Pakora** page2image25000 (D)

or

Trio platter of **Chilli Aubergine, Hara Bhara Kebab and Cauliflower Pakora** page2image25000 (D,V)

MAINS

**Murgh Labadar** page2image25000 Chargrilled chicken fillets cooked with onion and tomato sauce (D)

or

**Southern Lamb Curry** page2image25000 Slow cooked lamb with fennel, shallots and coconut

or

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

or

**Mushroom Shimli Mirch** page2image25000Button mushrooms tossed with bell peppers (V)

ACCOMPANIMENTS

**Makkai Saag** page2image25000Tempered spinach with corn kernels (V)

**Pilau Rice** (D)

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

DESSERT

**Chocolate Cherry Delice**

Layers of coffee and dark chocolate mousse finished with a 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.