

SPICE GENIE INDIAN NIGHT

CANAPÉS

Paneer, Samosa and Crispy Cheese Spring Rolls (1A, 4)

AMUSE BOUCHE

Spiced Potato, Mint and Tamarind (1A)

STARTER

Tiger Prawn on Spiced Lentils and Coriander (5C)

FISH COURSE

Sea Bass, Caldine Sauce, Cauliflower and Pickled Onion (8)

MEAT COURSE

Roast Beef Fillet, Spiced Gohan Beef Cheek, Turmeric and Green Peppercorn (1A)

DESSERT

Coconut Crème Brûlée, Bebinca and Vanilla (1A, 4, 7)

Indian Petit Fours, Selection of Teas, and Coffees

Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Prawn), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya,

11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin