



VALENTINE'S MENU 2022

A five-course meal, live music and a romantic atmosphere

£44.95 per head

A non-refundable deposit of £25.00 is payable at the time of booking

Please contact us for further details or to reserve your table

AMUSE-BOUCHE

Assorted Mini Poppadoms & Vol-au-vent

Served with homemade chutneys

Tomato Consommé with Coriander Tadka

STARTERS

Sarpech Meat Platter

A sumptuous platter of game samosas, seekh and Afghani chicken tikka

Sarpech Vegetarian Platter

A selection of aloo-tikki chaat, paneer tikka and vegetable samosa

Seafood Platter

Selection of tandoori prawns, crab cakes and chilli and salt squid

SORBET

Mango and champagne sorbet

MAIN COURSES

Tandoori Chicken

Supreme of chicken served with curry sauce and salad

Tandoori King Prawns

Marinated king prawns grilled, served with curry sauce and salad

Beef & Potato Madras

Rich and spicy with green chillies and coriander

Monk Fish Bhuna

A rustic Punjabi dish with monk fish in a thick sauce flavoured with ginger, tomato and onion

Garlic Chilli Chicken

Supreme chicken in a garlic and chilli sauce, garnished with spring onion and red chillies
Hot 'N' Spicy

Chicken Makhani

Tender fillets of chicken in a creamy based sauce flavoured with fenugreek

Lamb Shank Nihari

Our ever so popular lamb shank curry cooked in jus and thickened with fried onions

Chicken Tikka Masala

A mild dish with paprika, tomatoes, tandoori masala and cream

Chicken Korma

A mild dish with light spices, coconut milk and mango

Alternative vegetarian dishes and dietary requirements are catered for. Please ask for details.

RICE & BREAD

Please choose a rice and a bread between two to accompany your meal:

Rice

Mushroom, pilau or boiled

Naan Bread

Garlic, plain, peshawari, red leicester cheese & chilli, blue cheese & red onion or tandoori roti

DESSERT

Valentine's Dessert

Our chef's creation for the night to subtly leave a sweet taste on your palate