



**Light
of
India**
Fine Indian Cuisine

Pre-Theatre Menu (4.30pm – 6.30pm)

2 courses £16.95 / 3 courses £19.95

Starters

Aloo Chana Chaat

Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chat masala and pomegranate

Nawabi Chicken Tikka

Chicken breast marinated in yoghurt with mild spices and cooked in tandoor

Gilafi Seekh Kebab

Tandoor cooked minced lamb blended with mixed coriander, fresh herbs and coated with pimentos



Main

Shahi Butter Chicken

Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked in a creamy butter sauce with green herbs, almonds and cashew nuts

Shahi Paneer Makhani

Cottage cheese marinated in yoghurt and aromatic spices cooked in a creamy sauce with green herbs, almonds and cashews

Saag Gosht

Lamb cooked with spinach in a light sauce

All served with Tarka Dal, Cucumber Raita, Saffron Pilau Rice & Naan



Desserts

Gulab Jamun

Milk dumpling soaked in cardamom sugar syrup served with vanilla ice cream

Kulfi – Mango, Malai or Pistachio

Homemade dairy ice cream made with fresh cream and flavoured with mango, malai or pistachio

Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.