



# Light of India

Fine Indian Cuisine

## Pre-Theatre Menu (4.30pm – 6.30pm)

2 courses £17.95 / 3 courses £20.95

### Starters

#### Aloo Chana Chaat

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

#### Nawabi Chicken Tikka

Boneless chicken breast marinated in yoghurt with mild spices and cooked in tandoor

#### Gilafi Seekh Kebab

Minced lamb blended with fresh coriander, mixed herbs, coated with pimentos and cooked in tandoor



### Main

#### Shahi Butter Chicken

Boneless chicken breast marinated in yoghurt, spices, almonds and cashew nuts cooked in a creamy butter sauce

#### Shahi Paneer Makhani

Cottage cheese marinated in yoghurt, spices, almonds and cashew nuts cooked in a creamy butter sauce

#### Saag Gosht

Spinach cooked with tender lamb in a light sauce with fresh herbs and spices

All served with Tarka Dall, 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

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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.