



Passion for Food

Indian Fusion Menu

Canapés....

Spiced vegetable samosas with tomato and coriander salsa (V)

Keema in puff pastry

Onion bahji with mint and cucumber yoghurt (V)

Cumin dusted snapper fishcakes with a ginger and chilli dip

Chickpea fritters with green pea relish (V)

Chaana dal stuffed baby potatoes with deep fried crispy onions (V)

On the Table....

Poppadums with mango chutney, lime pickle, pomegranate raitha, Mumbai soft cheese and cucumber and onion salad

Indian Sharing Platters....

Pani puri (V)

Chilli paneer (V)

Roasted baby aubergines with chickpea stuffing and mustard greens (V)

Mango dusted cod cheeks with lime pickled cucumber salad

Mackerel wrapped in chapatti with Goa masala pasta

Char grilled chicken skewers with sesame tamarind sauce



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Main Course....

Spiced cannon of Cornish lamb with lamb biryani, ghee sautéed young spinach, steamed broccoli sprouts, saffron and rosewater sauce

Or

Rajah spice pave of Cornish lamb with Shalgam gosht osso bucco slow cooked with baby turnip and celeriac galouti

Vegetable shak (Potato, pumpkin and cauliflower) with gently spiced pilau and homemade naan (V)

Trio of Desserts....

East meets West spice cake

Cardamom infused set creamed rice

Passion fruit granite

Or

Mango and cardamom sorbet

Coconut cream brulee

Mango, mint and pomegranate salad