

As we give way to Autumn and all its beautiful colours, we are thrilled to announce the third in our series of themed evenings and this time it's going to a joyous array of flavours and colours as we host an Imperial Regal Indian Dinner.

Our Indian evening will be a vibrant expression of the country's diverse history and culture. Indian food has changed because of old traditions, different areas, and ideas from other countries. With its use of aromatic spices, herbs, and diverse ingredients, Indian food offers a blend of sweet, spicy, tangy, and savoury tastes – just perfect for our sharing banquet with all dishes being a true culinary celebration.

We will be hosting these evenings on Friday 24th and Saturday 25th October and anticipate that these will be hugely popular evenings, , so if you do fancy joining in this wonderful evening, then either call us on 01403-710250, FB message us or better still, email us at greenmanpartridgegreenbookings@hotmail.com

MENU – this is a sharing feast so all dishes will be shared by the whole table

On arrival and whilst enjoying a drink
Our take on Masala Peanuts

Snacks

Sev Puri, deep fried Puri Crisp, Potato, Tomato, Coriander, Green Chutney, Tamarind Chutney
Dahi Puri, Puri Crisp, Potato, Pomegranate Seeds, Yoghurt, Tomato Green Chutney, Tamarind Chutney

Starters

Lamb Kofta
Marinated Rajasthan King Prawns
Beetroot Pakora
Potato & Pea Samosa
All served with Onion Salad, Green Apple Chutney, Date & Coriander Chutney and Fresh Ginger Raita

Main Courses

Pakistani Chicken Karahi, North Indian Chicken Curry flavoured with rich Tomato & Onion Gravy enhanced with pickling spices, finished with Yoghurt

Lamb Rogan Josh, in a rich, aromatic sauce infused with ginger, garlic & classic Kashmiri Spices

Tarka Dahl, slow cooked creamy lentils infused with aromatic spices and herbs

Aloo Gobi, cauliflower and potato curry with cumin, curry leaves and Indian spices

All served with spiced Basmati Rice, Peshwari Naan, Lachha Paratha and Onion Bhaji

Dessert

Classic Mango Kulfi, Gulab Jamun and Mango Coulis

£59.50 per person

Due to the complexity of the menu, we are limited in catering for allergies and dietary requirements – please ask for details and these must be ordered 7 days in advance. We will be unable to cater for any requirements on the evening.