



# DIWALI MENU - BENGALI

## Welcome Drink

Khus Aur Sabza Sharbat (d/g/v)  
*poppy root, basil seeds*

## Entrées

Vegetable Chop (n/v)  
*pan seared patties of beetroot, peas, corn & potato, with tomato & date chutney*  
Chef's Salads

## Mains

Sorshe Mach (g/h/n)  
*boneless pieces of fish, mustard & coconut gravy*  
Murgh Rizhala (g/h/n)  
*morsels of chicken, mild onion & cashew gravy*  
Kosha Mangsho (g/h)  
*traditional slow cooked lamb*  
Aloo Posto (g/n/v)  
*potatoes, white poppy seeds, turmeric*  
Paneer Dalna (g/n/v)  
*cottage cheese dumplings, onion & tomato gravy*  
Bengali Mung Dal (g/v)  
*green lentils, slow cooked, cumin tempered*

## Sides and Accompaniments

Ghee Bhaat (g/v)  
*fragrant basmati rice, clarified butter*  
Roti / Naan (v)  
*wholemeal flatbread / leavened flatbread*  
Poppadum (v)  
*thin, crisp, fried cracker*  
Mishti Doi (v)  
*jaggery sweetened yogurt*  
Achar (v)  
*mixed vegetable pickle*

## Desserts

Mango Rasmalai (n/v)  
*cottage cheese medallions, mango flavoured milk, pistachios*  
Jalebi with Rabri (n/v)  
*deep-fried sweetened Indian pretzel, with reduced milk & nuts*

(d) dairy free (g) gluten free (h) halal (n) contains nuts (v) vegetarian (ve) vegan