



# DIWALI MENU - KASHMIRI

## Welcome Drink

Gulab Sherbet (v)

*rose petal infused sweet drink*

## Entrées

Matar Nadru Aur Alu Bhukhara Ke Kebab (v)

*shallow fried prune filled medallion of baby peas & lotus stem*

Chef's Salads (v)

## Mains

Muj Gaad

*boneless pieces of fish, radish, yoghurt-based gravy*

Murgh kofta yakhni

*dumplings of chicken, mild onion, cashew & yoghurt gravy*

Rogan Josh

*lamb, onion, dry ginger powder*

Methi Chaman (v)

*cottage cheese cubes, fenugreek, dried red chillies*

Nadir Yakhni (v)

*lotus stem, yoghurt & gram flour gravy*

Kashmiri Rajma Gogji (v)

*red kidney beans, white turnips*

## Sides and Accompaniments

Pilaf (n/v)

*fragrant basmati rice, saffron, brown onion, nuts*

Roti / Naan (v)

*wholemeal flatbread / leavened flatbread*

Poppadum (v)

*thin, crisp, fried cracker*

Pineapple Raita (v)

*crushed pineapple, yoghurt*

Achar (v)

*mixed vegetable pickle*

## Desserts

Malpua

*shallow fried reduced milk discs, cardamom & rose flavoured sugar syrup*

Kesar Phirni

*semolina, saffron*

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