



TASTING MENU

BY PRANA

£45 P.P.

AMUSE BUSH

BROWN SHRIMP & CRAB

Mustard ,lime curd dill foam, garlic nan crostini

SHETLAND SCALLOPS

Hand dived Toasted king scallops on classic beetroot poriyal & herb green chutney

TURKEY SAFFRON TIKKA

Turkey marinated in yoghurt cream cheese and Kashmiri spices, infused in saffron

STUFFED CHARRED GRILL CHILLI PEPPER

Sweet chilli peppers stuffed with goat cheese, nuts and honey

GRILLED GUINEAFOWL

Succulent guineafowl marinated in tangy apricot, sweet spiced dark rum

RACK OF LAMB

French trimmed rack of lamb with herb crust

CHAMPAGNE BERRY & MELON SORBET

POCHAHARI CHINGRI

King Prawn cooked with coconut and tomato sauce, orange, Bottle gourd

MURGH MACKHMALI

Light marinated charred grill chicken on smooth tomato tangy sauce

OR

LAMB LABABDAR

Scottish lamb in smooth cashew nuts and fried onion, peppers

MOONG DAL TADKA

Green Whole lentil tampered in chilli and garlic

SAFFRON PILAU RICE & NAAN BREAD

DESSERT

Dark chocolate gold with matcha mousse
coconut and raspberry crumble

