

THREE COURSE SPECIAL MENU FOR DELEGATES OF **HRC**

**Special Price of £30 per head**

21<sup>ST</sup> TO 23<sup>RD</sup> MARCH 2022

**Dietaries and allergies will be tailored for**

On Arrival

Complimentary condiments and assorted papads

**1<sup>ST</sup> COURSE**

**Starter Platter consisting of**

CHAKKA

A Keralan inspired Labneh

LAMB SAMOSA

On Tamarind & Date sauce

HONEY SOY & GINGER SMOKED DUCK

On shredded vegetables in smoky dressing

***(A vegetarian option can be arranged)***

**MAIN COURSE**

**Choose one**

GOAN KING PRAWN CURRY

Served with unpolished Red Rice

Or

**CARILE DE FRANGO BRANCO COM ARROZ REFOGADO**

A lush white chicken curry flavoured with cardamom & served with Pulao

Or

**LAMB DHAANSAAK**

The Classic Parsee Sunday meal of Spiced curried Lamb cooked with lentils, served with caramelised onion rice, meat kebab & red onions salad

Or

**MIXED VEGETARIAN PLATTER / RICE**

**DESSERT**

**TOASTED ALMOND AND HAZELNUT KULFI**

Indian Iced cream made with pureed roasted almonds and Hazelnuts

Or

**BOMBAY CRÊME CARMEL**

Steamed caramel pudding made with reduced milk and flavoured with crushed cardamom