

Khyber Valentines Day Menu

Starters

Sea Food Platter For One

Crab and cod cake, garlic prawns and fillet of sea bass

Meat Platter For One

Garlic and mint chicken tikka, lamb cutlet and venison chapali.

Tempura Squid

Crispy battered squid coated with sweet chilli and garlic sauce with mixed Bell peppers

Chicken Tikka – Three Ways

Trio of chicken tikka marinated in garlic and coriander, roasted pepper and tomato, and massala yoghurt.

Duck Samosa

Five spiced flavoured braised duck samosas.

Mains

Grilled Jumbo Prawns

Char grilled King prawns spiked with carom flavoured yoghurt served with masala spinach

Sea bass

Pan fried sea bass served with a creamy coconut and shallot sauce tempered with curry leaf and mustard seeds

Tandoori Chicken

Grilled corn fed chicken breast served with creamy tomato fenugreek sauce with wilted baby spinach

Chicken Chettinad

Pan roast chicken breast marinated with spices served with chettinad sauce

Pot roast lamb shank

Slow braised baby lamb shank cooked with tomatoes and onions

Rack of lamb

Two bone racks marinated with brown onions and nutmeg flavoured spice yoghurt served with a rich pumpkin mash

Desserts

Stawberry Tart

Butter pastry tart with a custard filling served with chantilly cream

Chocolate Mousse

Dark belgian chocolate and fresh cream mousse set on dark chocolate sponge

Grilled Pineapple

Tandoori grilled pineapple marinated with fennel and served with coconut ice cream

All served with a choice of rice or nan

Steamed rice or pilou rice or mushroom rice. Plain nan or peshwari nan or garlic nan.

Side Dishes 3.95

Bombay aloo, Sag Bhaji, Mushroom bhaji, Dall, aloo gobi

2 courses 23.95pp

3 courses 28.95pp

Prices include VAT, exclude service at 10%