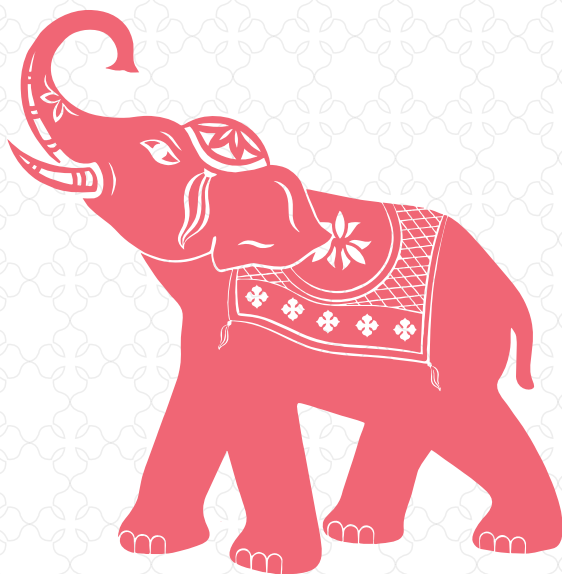




SET MENU
3 course at £85



*people who love to eat
are always the best people*

—Julia child

STARTERS

(Choose 1)

Kolhapuri Lamb Chops (GF)

Spice rubbed lamb chops, lime chilli sauce & side salad

Noor Mahal Chicken Tikka (GF, NF)

Classic chicken tikka with coriander dip & lime

Kandhari Paneer Tikka (V, GF)

Cottage cheese stuffed with prunes & pomegranate in tomato, garlic mustard salsa

Murgh – E – Malai (GF)

Marinated chicken cooked in a clay oven
served with saffron & cardamom sauce.

MAINS

(Choose 1)

(Mains will be served with steam rice, bread and dal makhani)

Paneer-E-Pukhtan (V, GF)

Shahi pumpkin & tomato silky sauce, butter-poached vegetables,
pickled spiced stuffed & grilled cottage cheese, garnished with pumpkin seeds

Falahari Curry Kofta (Ve)

Kofta rolls of Lotus stem, beetroot & raisin in mild curry, crisp potato & green cress

Chicken Chettinad (GF, DF)

Chettinadu spiced chicken preparation

Old Delhi's Famous Lamb Curry (GF, DF)

Keema boti lamb curry cooked in Old Delhi-style sardar ji meat wale

DESSERT

(Choose 1)

Dark Chocolate Silk Cake

Thandai crumble, candy floss & fresh berries

Rose Gulab Jamun

Vanilla Ice Cream, Nuts

Almond Rice Pudding (Ve, GF)

Vegan short-grain rice pudding, rhubarb & raspberry compote, pistachio crumble

Ve – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

NF – Nut Free

 Colonel Saab signature dishes

 Mild spicy

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT and A £ 1 pp ambience fees and a discretionary 12.5% service charge will be added to your bill.

 @colonelsaab