



Welcome Drinks

(Small Cobra/Kingfisher or 125ml Glass of House Wine or any Soft Drink)



Popadums & Chutney

Salmon Tikka (GF, Pes)

Fresh fillet of Salmon marinated lightly to infuse it to perfection. The marinade isn't too heavy, letting the taste of the fish come through. (Medium)

Hariyali Chicken (GF)

Chicken breast chunks marinated overnight with mint, coriander, chilli and a hint of lime. This is a fresh dish to start your taste buds off, for the fest to come! (Medium/hot)

Bengal Chops (GF)

A traditional Bengali dish cooked with 2 lamb chops delicately cooked and then tossed in onions, capsicum and fresh green chilli. (Medium or hot)

Any starter from the menu

Kursi Gosht (GF, DF)

(Serves 4 - 48 hours notice required)

Whole leg of lamb roasted with vegetables. Cooked like a Indian version of a King's feast. Served on a bed of Mogul style kisuri (vegetable one pot biryani). **Medium.**

Haadi Achari Tarkhari (GF, DF)

Lamb shank slow cooked to leave it melting off the bone. Cooked in a silky sauce with a little lime kick. Served with Mogul style kisuri (vegetable one pot biryani). **Medium or hot.**

Kur-maa Pilau (GF)

Whole leg of chicken cooked in a Bangladeshi style, which is the real Kurma. Cooked with a beautiful blend of flavours but not creamy, like you're used to. Served with rose and saffron infused pilau. **Mild/Medium**

Any main from the menu

Per 2 People

Bengali Dhal (Classic Bengali lentil dish - Medium)

OR

Any 1 side from the menu

AND

Any 1 Naan bread from the menu

Gulab Jamun

Classical Bengali dish. Similar to a doughnut, but dense and soaked in syrup water. Served warm.

OR

Any Dessert from the Menu

AND

Mince pies and chocolates

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