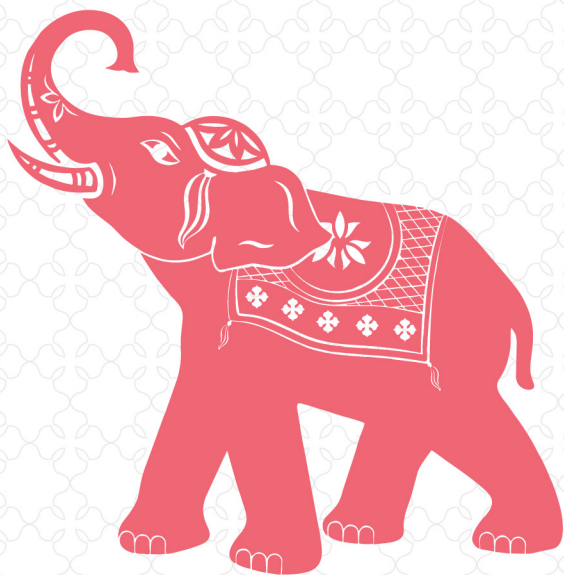




**SET MENU**  
**3 course at £85**



*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

**Anglo Indian Chicken Chop** 🍴

Madras spiced pulled chicken cutlet served with salad & tomato raisin relish

**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 cover charge and a discretionary 12.5% service charge will be added to your bill.