



THE HERMITAGE



Taste of India

EVERY WEDNESDAY NIGHT 6pm-8.30pm

2 Courses £15pp | 3 Courses £17.95pp

Starters

MANGO LASSI

A yogurt based mango smoothie.

PANI PURI (Stuffed Puff Pastry Balls)

A popular Indian street food. Crispy, fried, hollow dough balls stuffed with boiled chickpeas, potatoes, steamed moong and spices.

MIXED VEGETABLES PAKORA (Spiced Fritters)

Originating from the Indian Subcontinent. They are sold by street vendors and served in restaurants. Served with green chutney.

BATATA VADA (Potato Balls)

Also known as Aloo Vada. A traditional Maharashtrian-style snack where spicy potato mixture is coated with chickpea flour (Besan).

Mains

HYDERABADI CHICKEN BIRYANI

An aromatic, mouth-watering and authentic Indian dish with succulent chicken in layers of fluffy rice, fragrant spices and fried onions.

LAMB ROGAN JOSH

An aromatic curried meat dish originating from Kashmir. It is made with red meat - traditionally Lamb. Coloured and flavoured primarily by Alkanet flower (or root) and Kashmiri chilies. It is one of the signature recipes of Kashmiri cuisine.

CHETTINAD CHICKEN

A classic Indian recipe, from the cuisine of Chettinad, Tamil Nadu. It consists of chicken marinated in yogurt and various Indian spices.

PALAK PANEER (Spinach with Cheese)

A delectable, traditional Indian dish made with cubes of cheese cooked with spinach in a rich and creamy sauce.

Desserts

GULAB JAMUN

One of India's most cherished desserts, Gulab Jamun. These fried dumplings are scented with cardamom and rose water. Served with vanilla ice cream.

GAJAR KA HALWA (Carrot Pudding)

A combination of grated carrots with nuts, milk, sugar and ghee. It is a light low-fat nutritious dessert and very popular in the Indian Subcontinent.

PATI SHAPTA (Crepes)

Thin, crispy crepes stuffed with delectable jaggery and grated coconut filling.

BARFI (Sweet Milk Confectionery)

A traditional fudge from Indian cuisine that is made using full fat milk, sugar and ghee.