



Signature Banquet

Allergen Guide: (ve) - Vegan, (v) - Vegetarian, [d] - Dairy, [g] - Gluten, [e] - Egg, [n] - Nuts, [sf] - Shellfish, [f] - Fish, [s] - Soya, [m] - Mustard, [ss] - Sesame Seeds.

Haveli Signature Banquet 34.95 per person

Poppadoms [d]

Traditional crisp lentil wafers served with a trio of house-made chutneys

Choice of a Starter

Nawabi Platter 🌶️ [d][n][sf]

Tandoori Chicken Tikka | Murg Malai Tikka | Coastal King Prawn | Kashmiri Seekh

Subzi Platter [d] [n] (v)

Onion Bhaji | Anarkali Paneer Tikka | Aloo Tikki | Bharwan Khumb

Choice of a Main Course

Jhinga Moiley [sf] [m]

King prawns in a mild coconut-ginger sauce

Rajasthani Laal Maas 🌶️🌶️ [d]

Fiery lamb curry with crushed red chillies and traditional spices

Railway Lamb Curry 🌶️ [m]

Tender lamb and fluffy potatoes in a tomato-coconut based sauce with curry leaves

Old Delhi Butter Chicken [d] [n]

Chicken tikka in a mild smoky tomato-cashew sauce flavoured with fenugreek

Chicken Tikka Masala [d]

Chicken tikka, simmered in tomato sauce, blended with coconut milk, cream.

Lucknowi Chicken Korma [d] [n]

Slow-cooked chicken in a rich and creamy coconut and cashew sauce

Paneer Makhani [d] [n] (v)

Cottage cheese cubes in a mild smoky tomato-cashew sauce flavoured with fenugreek

Mattar Mushroom Masala 🌶️ [d] (v)

Green pea and mushrooms cooked in a spiced onion and tomato masala

Served with

Dal Makhani[d](v)

Basmati Pilau(v)

Bread Basket containing Plain, Garlic & Coriander Naan)[d] [g] [e]