



# Valentines Day

## MENU

THREE COURSE - £45

GLASS OF PROSECCO ON ARRIVAL

### STARTERS

#### MUSHROOM TIKKI (V)

WILD MUSHROOM CAKE SERVED ON CHICKPEA MASALA WITH TAMARIND & SWEET YOGURT SAUCE

#### TANDOORI PRAWN (GF)

KING PRAWNS MARINATED IN TRADITIONAL INDIAN STYLE & GRILLED IN CLAY OVEN

#### CRISPY CALAMARI

PANKO COATED CALAMARI WITH SALAD GREENS & LEMON HERB MAYO

#### HERBS CHICKEN TIKKA (GF)

CHICKEN BREAST PIECES MARINATED WITH CORIANDER, MINT, YOGURT & GREEN CHILLI

### MAINS

*ALL MAIN COURSE WILL BE SERVED WITH PULAO RICE & PLAIN NAN*

#### KADAI MALAI CHICKEN (GF)

CHEESY CHICKEN TIKKA COOKED WITH BELL PEPPERS & CREAMY ONION GRAVY

#### LAMB CHOPS MASALA (GF)

LAMB CUTLET MARINATED, GRILLED IN TANDOOR & TOSSED WITH SPICY ONION GRAVY

#### DUM COCONUT PRAWN CURRY

KING PRAWNS MIXED WITH LIGHTLY SPICED COCONUT GRAVY & COOKED IN SEALED TENDER COCONUT SHELL

#### PAN SEARED SEABASS

PAN FRIED SEABASS WITH CAPERS & CHERRY TOMATO SAUCE

#### MEDITERRANEAN VEG TART (V)

CRISPY BRAZIL MAIZE PASTRY CASE WITH SLOW ROASTED TOMATO WITH RED WINE JUS TOOPED WITH COURGETTES

### DESSERTS

#### CHEESE CAKE OF THE DAY

#### GULAB JAMUN

#### CHOCOLATE BROWNIE

**PLEASE ADVISE A MEMBER OF THE TEAM IF YOU HAVE ANY ALLERGIES WE MAY NEED TO BE AWARE OF**

GF - Gluten Free | VE - Vegetarian | V - Vegan | DF - Dairy free

10% discretionary service charge added to the bill





# MARQUESS of EXETER

BY DSH

