



HOLI MENU £45 23RD - 25TH MARCH

NASHTA

Chef choice canapes

STARTERS

(choose any one)

Fish Cake

White fish cake, avocado & chilli mayo

Lamb Boti Kebab (d)

Chilli and star anise marinated lamb, mint and coriander chutney (d)

Lemongrass Chicken Tikka

Lemongrass scented chicken (d)

Aloo Chaat

Maris piper potatoes, mint, coriander and sweet yoghurt (d)

MAINS

(choose any one)

Chicken Chettinad

South Indian style chicken curry, cinnamon, curry leaves and poppy seeds

Kadahi Lamb

Slow cooked curry of Herdwick lamb, onions & pepper

Prawns Mappas

Tiger prawns in coconut and tamarind sauce

Served with naan (v)(d)(g) saffron rice and Kanishka's signature black dal (v)(d)

DESSERTS

(choose any one)

Gujiya

Sweet fried dumpling, thandai ice cream (g)(d)(n)

Malai Kulfi

Falooda and rose caviar

Tandoori Pineapple

Coconut sorbet

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol



HOLI VEGETARIAN MENU £45 23RD - 25TH MARCH

NASHTA

Chef choice canapes

STARTERS

(choose any one)

Lotus tikki, avocado and chilli mayo (d)

Sāmbhar paneer tikka (d)

Lentil style cottage cheese with mint chutney

Tandoori mushroom (d)

Aloo chaat (d)

Maris piper potatoes, mint, coriander and sweet yoghurt (d)

MAINS

(choose any one)

Keralan Vegetables

South Indian style mix vegetable curry, mustard, curry leaves and coconut

Kadahi Paneer

Home-churned cottage cheese dice, onions, peppers

Adraki Gobi

Cauliflower, cumin, ginger with tomato and onion

Served with naan (v)(d)(g) saffron rice and Kanishka's signature black dal (v)(d)

DESSERTS

(choose any one)

Gujjya

Sweet fried dumpling with Thandai ice cream (g)(d)(n)

Malai Kulfi

Falooda and rose caviar

Tandoori Pineapple

Coconut sorbet

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol