



## ROTI CHAI Dining Room

### *Group Set Menus 2025*

We offer set menus featuring our most popular dishes, for larger parties of 10 or more guests.

Designed to deliver a sociable dining experience, guests are served an individual starter 'selection plate' offering a variety of flavours as a taster to begin (vegetarian selection available).

Followed by a choice of mains, to be selected one per person. A generous quantity of side dishes are then presented to the table to be shared by everyone, and replenished if needed.

Desserts are then chosen, one per person to finish.

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We kindly request you select **one menu for your whole party**. These menus ensure that our team is best able to serve your party and other guests.

Any special dietary requirements can be catered for separately. Whilst we make every effort to avoid cross contamination, we cannot guarantee dishes and drinks are allergen free. Dishes marked V may contain eggs.

If you need any drinks recommendations, please ask and we will be delighted to help.

*All dishes are sample and subject to change.*



# Roti Chai Dining Room *Party Menus*

£35 per person

## **Starter** *selection plate served for each guest*

### Pulled chicken taco *1pc*

tandoori chicken, smoked chilli chutney, wheat crisp

### Dahi puri *V 2pcs*

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

### Kerala fried cauliflower *VG*

panko crumb cauliflower florets with a beetroot sesame drizzle

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## **Main** *please choose one dish per guest on the evening*

### Butter chicken

tandoori spiced thigh tikka, 'makhani' gravy and touch of fenugreek

### Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

### Paneer tikka saag *V*

smoked tandoori paneer tikka on a bed of nutmeg tempered spinach

Served with sides for the table to share

Basmati rice *VG* steamed

Tandoori naan *V*

Tarka dhal *VG* yellow lentils

Raita *V* mint & cucumber yoghurt

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## **Dessert** *choice of one dessert per person*

Gulab jamun *V N* two mini donuts, toasted almonds, sugar & rose syrup

Sorbets *VG* refreshing light pairing of mango & raspberry (one scoop of each)

*V* vegetarian *VG* vegan *N* contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

£45 per person

## **Starter** *selection plate served for each guest*

### Seekh kebab roti rolls *2pcs*

Welsh lamb, coriander mint 'pudina' chutney, roti roll

### Dahi puri *V 2pcs*

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

### Malai chicken tikka *2pcs*

rose petal garam masala, cream, green cardamom

### Kerala fried cauliflower *VG*

panko crumb cauliflower florets with a beetroot sesame drizzle

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## **Main** *please choose one dish per guest on the evening*

### Butter chicken

tandoori spiced thigh tikka, 'makhani' gravy and touch of fenugreek

### Malabar mooli prawns

coastal style spiced prawns, mooli, snow peas and fine beans

### Kale leaf kofta *VG*

seasonal vegetable 'kofta', turmeric, sesame seeds, coconut tamarind

### Old Delhi chicken biryani

layered basmati rice with cardamom, cloves and a touch of saffron

Served with sides for the table to share

Basmati rice *VG* steamed

Tandoori naan *V*

Tarka dhal *VG* yellow lentils

Raita *V* mint & cucumber yoghurt

Kabli chana *VG* spiced chickpeas

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## **Dessert** *choice of one dessert per person*

Malai cheesecake *V* with seasonal berry compote

Gulab jamun *V N* two mini donuts, toasted almonds, sugar & rose syrup

Followed by

House masala chai *V* or Coffee *VG*

