

# Pink Olive

## *Valentines Dinner Menu*

**3 COURSES £27.95 PER PERSON**

### *First Course*

MIXED PLATTER CONSISTING OF ONION BHAJI, CHICKEN TIKKA AND PUNJABI SAMOSA

### *Main Course*

LAMB ROGAN JOSH- COOKED IN BHUNA STYLE WITH PLUM TOMATOES FOR A SWEET AND TANGY FLAVOUR

GOAN CHICKEN CURRY- MARINATED, BARBECUED CHICKEN, COOKED IN A DELICIOUS VIBRANT SAUCE OF COCONUT MILK, TAMARIND AND A HINT OF CHILLI. SERVED WITH PILAU RICE

CHICKEN TIKKA- MARINATED, BARBECUED AND SERVED ON A SIZZLING PLATTER, SERVED WITH A CRISP SALAD

TIKKA MASALA – PREPARED WITH CHICKEN TIKKA, BLENDED WITH YOGHURT, FRESH CREAM AND ALMONDS SERVED WITH PILAU RICE

GARLIC CHILLI LAMB IN A ROBUST BLEND OF HERBS AND SPICES SLOW COOKED FOR A RICH FLAVOUR SERVED WITH PILAU RICE

CHICKEN MODHU – WITH FRESH CREAM, ALMOND, HONEY AND COCONUT MILK SERVED WITH PILAU RICE

NAGA- CHICKEN OR LAMB SMOTHERED IN HERBS, SPICES AND THE INFAMOUS NAGA CHILLI  
SERVED WITH BASMATI RICE 🔥 HOT YET PACKED FULL OF FLAVOUR

### *Accompaniments*

GARLIC AND CORIANDER NAAN

### *Dessert*

CHOCOLATE SAMOSA

BUTTER & TOFFEE FLAVOURED ICE CREAM

OR

COFFEE