

Squires

Celebrating The Taste of India
13th to 15th of October 2017

Five course Tasting menu

Bombay Potato Soup
Crisp Shallot & Naan Croutes Coriander oil

Lamb & Vegetable Samosa
Red onion, Mango, Chilli salad, Raita Dip, Coriander Cress

Onion & Chick Pea Bhaji
Tomato, Coriander, Curry Oil, Natural Yogurt

Chicken Dupiaza
Pan Fried seasoned Chicken Breast, Saffron Rice & Creamy Dupiaza Sauce

Aloo Gobi
Fried Potato & Cauliflower in medium spiced sauce

Cardamom Cheesecake
Mango, Lime & Red Chilli Concasse, Mango Gel, Lime Crisps

Some dishes may contain nuts or traces of nut oils.
We cannot guarantee any of the wild game is totally free of lead shot.
All the dishes on the menu are inclusive of VAT.
We try and use sustainable fish wherever possible.
A 10% discretionary service charge is added to all bills.
Gratuities are paid directly to all the hotel staff without deductions.
If you require further information on ingredients which may cause allergy or intolerance,
please speak to your server before ordering your meal.

18/05/16 All dishes are subject to change at anytime

AA  Rosettes – for culinary excellence