



# Indian Odyssey @ Palm Brasserie

## 7 course Tasting Menu £65PP / Wine Flight £45PP

### Course 1 - Canapes

#### *Indian Street Food Inspired Chef Selection of Canapes*

Potato, Corn & Prune Samosa (g/m)

Avocado & Pomegranate Papadi Chat (d/g/m)

Mini Dahi Puri, Tamarind & Mint Chutney, Sweet Yogurt (d/g/m)

### Course 2

#### *Oakley Scallop (cr/d/m)*

Tandoori Spice Marinated Scallops, Masala Green Peas, Pickled Baby Carrot, Cauliflower Puree & Fritter

### Course 3

#### *Jerusalem Artichoke (d/m)*

Smoked Artichoke Foam, Crispy Artichoke

### Course 4

#### *Norwich Chicken Tikka (d/m)*

Char Grilled Chicken Thigh, Kashmiri Saffron & Fennel Cream Cheese, Chili Flakes, Crispy Kale

### Course 5 - Palate Cleanser

#### *Elder Flower Sorbet & Raspberry Dust*

### Course 6 - Mains

#### *Served with House Special Dal Makhani and Onion Pulao*

#### *Hebridean Lamb (d/m)*

Pan Seared Lamb Rump, Chickpeas Sundal Humus, Baby Turnip & Morel Mushroom Masala, Asparagus Spears, Rogan Josh Sauce

### Course 7 - Dessert

#### *Shahi Tukda (g/n)*

Coconut & Pistachio Stuffed In Crispy Bread, Reduced Condensed Milk With Saffron & Cardamom

#### **Allergens**

*g-gluten, d-dairy, m-mustard, f-fish, cr-crustaceans, c-celery, e-eggs, mo-molluscs, n-nuts, p-peanuts, ss-sesame seeds, sy-soya, sd-sulphur dioxide*



# Indian Odyssey @ Palm Brasserie

**7 course Pescatarian Menu £65PP / Wine Flight £45PP**

## **Course 1 - Canapes**

*Indian Street Food Inspired Chef Selection of Canapes*

Potato, Corn & Prune Samosa (g/m)

Avocado & Pomegranate Papadi Chat (d/g/m)

Mini Dahi Puri, Tamarind & Mint Chutney, Sweet Yogurt (d/g/m)

## **Course 2**

*Oakley Scallop (cr/d/m)*

Tandoori Spice Marinated Scallops, Masala Green Peas, Pickled Baby Carrot, Cauliflower Puree & Fritter

## **Course 3**

*Jerusalem Artichoke (d/m)*

Smoked Artichoke Foam, Crispy Artichoke

## **Course 4**

*Atlantic Monk Fish Tikka (f/m)*

Crispy Kale, Honey Mustard Dressing, Tamarind Chutney

## **Course 5 - Palate Cleanser**

*Elder Flower Sorbet & Raspberry Dust*

## **Course 6 - Mains**

*Served with House Special Dal Makhani and Onion Pulao*

*Scottish Seafood Moilee (cr/f/m/mo)*

King Prawn, Scottish Salmon, Muscles, Squid, Petit Peas, Creamy Tangy Coconut Sauce

## **Course 7 - Dessert**

*Shahi Tukda (g/n)*

*Coconut & Pistachio Stuffed In Crispy Bread, Reduced Condensed Milk With Saffron & Cardamom*

### **Allergens**

*g-gluten, d-dairy, m-mustard, f-fish, cr-crustaceans, c-celery, e-eggs, mo-molluscs, n-nuts, p-peanuts, ss-sesame seeds, sy-soya, sd-sulphur dioxide*



# Indian Odyssey @ Palm Brasserie

## 7 course Vegetarian/Vegan Tasting Menu £65PP

### Canapes

#### *Indian Street Food Inspired Chef Selection of Canapes*

Potato, Corn & Prune Samosa (g/m)  
Avocado & Pomegranate Papadi Chat (g/m)  
Mini Dahi Puri, Tamarind & Mint Chutney, Sweet Yogurt (g/m)

### Starters

#### *Honey Malang Pineapple Chat (m)*

Crispy Kale, Honey Mustard Dressing, Tamarind Chutney

#### *Wild Mushroom Galawat Kebab (m)*

Smoked Mushroom Patty, Rice Bhel, Coriander Chutney

#### *Jerusalem Artichoke (m)*

Smoked Artichoke Foam, Crispy Artichoke

### Palate Cleanser

#### *Elder Flower Sorbet & Raspberry dust*

### Mains

#### *Served with House Special Dal Tadka and Onion Pulao*

#### *Rajasthani Gatta Curry (m)*

Gram Flour Cake, Roasted Corn, Onion Tomato & Coriander Sauce

### Dessert

#### *Shahi Tukda (g/n)*

*Coconut & Pistachio Stuffed In Crispy Bread, Reduced Condensed Milk With Saffron & Cardamom*

### Allergens

*g-gluten, d-dairy, m-mustard, f-fish, cr-crustaceans, c-celery, e-eggs, mo-molluscs, n-nuts, p-peanuts, ss-sesame seeds, sy-soya, sd-sulphur dioxide*

VV-Vegan