

# Jai Ho

## Group feast menu

All dishes will be presented across the table so guests are able to share and taste each dish, recommended for 6 or more guests

### Snack

#### Papads

served with a selection of house chutneys

#### Chat bombs

Chickpea, yoghurt & tamarind

### Starter

#### Chilli chicken

sweet and spicy with garlic and ginger

#### Potato & pea samosa

Punjabi style shortcrust pastry, with tamarind chutney

#### Okra fries

fried ladies fingers

#### Masala tandoor butter prawns

grilled over charcoal with an addictive kick

#### BBQ masala rubbed chicken

mint chutney

### Mains

#### Murgh butter masala

chicken in rich silky, butter masala sauce

#### Roghan gosht

slow cooked, spicy Kashmiri lamb

#### Biryani of the day

slow cooked, layered aromatic rice  
mint, ginger and garlic

#### House black dal makhani

#### Chaat masala potato

#### Poratha

(Wholewheat buttery bread)

#### Basmati rice

£35.00 pp

#### Additional pudding

#### Galub jamun & salted caramel ice cream

Cinnamon crème anglaise, honey comb

If you have any food allergies or dietary requirements, please let us know.

We offer a Click & Collect Service via our website: [jaihorestaurant.co.uk](http://jaihorestaurant.co.uk)