# 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 ghosht 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 jamum & salted caramel ice cream Cinnamon crème anglaise, honeycomb

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