



milaanj

AT THE BEEHIVE



Diwali Feast £65pp

Firecrackers

Mini Papad with Kachumber Salad and Homegrown Apple Chutney

Festive Lights

Dahi Vada (V)

White Lentil Dumplings Topped with Sweeten Yogurt, Tamarind and Coriander Chutney, Pomegranate

Rangoli of Flavours (Thali)

Dal Maharani (V)

A Rich & Smoky Blend Of 5 Lentils, Slow Cooked For 10 Hours with Onion, Garlic and Spices

Awadhi Navratan Korma (V)

Mix Vegetable Koftas Served with Velvety Sauce of Tomato, Nuts and Fresh Cream

OR

Awadhi Chicken Korma

Succulent Chicken Drumstick Cooked with Velvety Sauce of Tomato, Nuts and Fresh Cream

OR

Rajwadi Lal Maas

Tender goat meat, slow cooked with onion and mathania chilli

Dhaba Kadhai Paneer (V)

Indian Cottage Cheese Cooked with Bell Peppers, Onion and Freshly Ground Spices

Lehsun wale Methi Aloo (V)

Spiced Potatoes Flavoured with Smoky Garlic and Dry Fenugreek Leaves

Saffron Rice

Fragrant and Fluffy Himalayan Basmati Rice Cooked with Saffron

Lachha Paratha (Bread)

A Wholewheat Flaky and Multilayered Flatbread

The Jewel Box

24 Carat Chandrakala sapphire and Jalebi Pearls, Pistachio Dust and Rose Ice Cream

