



Charity Dinner Menu

Potli Restaurant, London – Friends of the Hogarth Event
Tuesday, 28th April 2026 | From 6:30pm onwards

WELCOME DRINK

Goa Hi

An exotic and refreshing blend of Bombay Sapphire gin and cherry brandy, delicately balanced with lychee and strawberry.

STARTERS

Papadums & Homemade Chutneys

Chana Dal ke Shammi Kebab

Pan-seared lentil patties infused with aromatic spices and fresh herbs.

Chicken Tikka Kali Mirch

Succulent chicken marinated with cracked black pepper, yoghurt, and subtle spices, then chargrilled to perfection.

Fish Amritsari

Lightly spiced, crisp-fried fish in a traditional Punjabi gram flour batter.

MAINS

Lamb Nihari

A slow-cooked, richly spiced lamb stew, simmered overnight for deep, robust flavours.

Old Delhi Butter Chicken

A classic favourite tender chicken in a creamy tomato-based curry with delicate, mild spices.

Subz Navratan

A vibrant medley of seasonal vegetables & cottage cheese cooked in a lightly spiced, aromatic sauce with hints of sweetness.

Dal Potli

Our signature lentil preparation, slow-cooked with warming spices for a rich and comforting finish.

Served with: Yakhni Rice & Garlic & Coriander Naan

DESSERTS

Gulab Jamun

Soft milk dumplings soaked in a warm cardamom-infused sugar syrup.


Mango Kulfi

Traditional Indian ice cream made with reduced milk and ripe mango.

All profits from this evening will directly support Friends of the Hogarth.
We sincerely thank you for your generosity and support.

Price: £30 per person (service charge applicable)

A vegetarian-only and allergen-specific menu can be made available upon request.

 **Contains Nuts**

