potli
an indian market kitchen

NEW YEAR'S EVE

WELCOME DRINK

Golden Celebration
Gin, elderflower, fresh lemon and prosecco. Light, floral and sparkling.

STARTERS (to share)

Veg Resha Kebab
Semolina coated golden, crisp kebabs made with broccoli, sweet corn, beans and aromatic spices.

Kolkata Chicken Lollipop
Crispy chicken lollipops marinated with mustard and black pepper, tossed with curry leaves & chilli-garlic sauce.

Basil Fish Tikka
Tender fish coated with basil infused marinade & grilled in tandoor.

MAINS (choose one)

Malai Kofta Curry
Soft cottage cheese dumplings served in a rich, silky tomato and cashew gravy.

Goan Prawn Curry
King prawns simmered in a coastal-style coconut sauce with mustard, fennel and fresh coriander.

Chicken Rezala
Tender chicken roulades cooked in a fragrant, gently spiced yoghurt and nut-based gravy, finished with aromatic spices.

Lamb Kolhapuri
Slow-cooked lamb in a bold, flavourful Kolhapuri masala with traditional spices.

ACCOMPANIMENTS (to share)

Dal Makhani
Slow-cooked black lentils finished with butter and cream.

Shahi Pilau Rice
Fragrant basmati rice delicately flavoured with aromatic spices.

Rosemary & Coriander Naan
Freshly baked naan finished with rosemary and coriander.

DESSERTS

Chenna Poda with Rabdi
Traditional baked cottage cheese dessert, served with rich, creamy rabdi.

Suitable for Vegetarians · Contains Gluten · Contain Nuts · Spicy

Vegetarian menu options available on request.

£50 per person

A 12.5% service charge is applicable.
Please ask a member of staff regarding your special or allergen needs.