



## RoK Group Menu

### Vegetarian

(Available for parties of 8 or more)

#### STARTER PLATTER (individually served)

Finely Shredded onions and spinach spiced with fennel and gram flour, tamarind chutney  
Punjabi samosa filled with spice tempered peas, potatoes, ginger, mint chutney  
Pan-fried lightly spiced sweet potato and goat cheese pattie, seasoned yoghurt, crispy vermicelli

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#### MAIN COURSE (shared)

##### DHABA PALAK PANEER

Unaged fresh cheese, pureed spinach tempered with garlic and fresh coriander.  
Truck stops favourite served along the Grand Trunk road of the Punjab province

##### SABZI PANCHRATNI

Baby corn, broccoli, courgette, mange tout, mushrooms, onions and peppers tossed in a wok  
Originated in Jaipur, Rajasthan, a colourful assortment of vegetables.

Served with

##### TADKA DAL

Slowly cooked yellow lentils tempered with roasted garlic

##### PULAO RICE

Basmati rice cooked with cumin and cardamom

##### GARLIC NAAN

Naan filled with garlic and coriander

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#### DESSERT (individually served)

##### GAJAR KA HALWA

Grated carrots tossed in clarified butter, soaked in sweet honey syrup and ground cardamom, served with vanilla ice cream

**£25.00 per person**

A discretionary 12.5% service charge will be added to your bill