



# Durga Puja Mahabhoj

**Wednesday 21 - Saturday 24 October, 6 - 10pm**

*Last booking 8.45 due to 10pm curfew & 6 diners max from same household as per the latest government directives; however we can serve mixed household parties of 6 on our terrace.*

*Choose from a vegetarian or meat & fish menu comprising of nine Thali style dishes, £25 per person.*

## **VEGETARIAN PLATTER**

Gariahat Vegetable Chop - beetroot peanut croquette, a popular Calcutta streetfood  
Begun Bhaja - fried aubergine  
Phulkopi diye Bhaja Mooger Dal - dry roasted yellow split lentil with cauliflower  
Basanti Polau - festive pilaf made with saffron, clarified butter, cashew and raisins  
Labra - seasonal autumn vegetables stewed with ginger and Bengali five spice, a festive season special  
Chhanar Kalia - paneer cooked in hung curd  
Amshotto Khejurer Chutney - sweet conserve made with dates, sun dried mango pulp and spices  
Chaalder Payesh - Bengali style rice pudding  
Sandesh - date molasses sweetmeat

## **MEAT & FISH PLATTER**

Maachher Cutlet - Bengali style breaded fish rissole  
Begun Bhaja - fried aubergine  
Phulkopi diye Bhaja Mooger Dal - dry roasted yellow split lentil with cauliflower  
Basanti Polau - festive pilaf made with saffron, clarified butter, cashew and raisins  
Narkol Bagda Chingri - tiger prawns in a coconut mustard sauce  
Golbarir Kosha Mangsho - mutton curry recipe from a North Calcutta institution  
Amshotto Khejurer Chutney- sweet conserve made with dates, sun dried mango pulp and spices  
Chaalder Payesh - Bengali style rice pudding  
Sandesh - date molasses sweetmeat