



# 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 Thaali style dishes, £25 per person.*

## **VEGETARIAN PLATTER**

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

## **MEAT & FISH PLATTER**

Maachher Cutlet - Bengali style breaded fish rissole  
Begun Bhaja - fried aubergine  
Phulkopi diye Bhaja Mooger Dal (vgn, gf) - dry roasted yellow split lentil with cauliflower  
Basanti Polau (v, gf) - 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  
Chaalal Payesh - Bengali style rice pudding  
Sandesh (v, gf) - date molasses sweetmeat

**(v) - vegetarian (vgn) - vegan (gf) - gluten free**