

EDMUNDS

— DINING IN BURY ST EDMUNDS —

FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

Indian DINNER MENU

12 NOVEMBER 2026

To Begin

Poppadom with house chutneys and dips (Ve)
Crispy parsnip and onion pakoras

Starter

Tandoori cauliflower, pickled red onion with mint raita
Calcutta aloo chop - (*spiced potato croquette filled with green peas, raisins and toasted cashews, with kasundi- tamarind-date glaze*)

Intermediate

Mackerel recheado, Goan slaw with fresh coriander aioli
Baked achari paneer shashlik

Mains choose 1

Chicken Dum pukht
(*Braised Chicken Legs with saffron, yoghurt, browned onions and whole aromatics*)
Chicken Tikka Masala
(*Chargrilled chicken breast simmered in a rich curry of toasted spices*)
Pumpkin & Paneer Malai Kofta
(*Paneer and pumpkin dumplings in a saffron, cashew and almond gravy.*)

Served with

Zafrani matar (saffron pea) pulao, onion paratha and cabbage foogath

Dessert to choose from

Mango shrikhand cheesecake on cardamon spiced crumb
Or
Pistachio rasmalai opera Cake with saffron cream.

£40
PP

To avoid disappointment, please state any dietary requirements while booking, our chefs will do their best to accommodate your needs.



Please note the restaurant will close at 9:30 pm.