

Razmin's Bengali Fusion Dinner

where flavours of Bangladesh meet European cooking methods

Thursday 25th January

2 Courses for £16

3 Courses for £20

Nanus mini samosas and masala tea on arrival

Aloo Chop Croquettes

mince filled aloo chop, mixed leaf salad, chilli & tamarind spheres, mint sauce

Chicken Kebabs

house-made soft roll, greens, spicy house mayonnaise, crisp pakora chips

Chotpoti Soup (VG/V)

mini shingara, cucumber, red onion & tomato salad, marigold apple leaves

Spiced Cod Fish Cake

house tartare sauce, matchstick sriracha fries

Braised Beef

Fondant potatoes, parsnip purée, Yorkshire pudding, roast squash, beef jus

Celeriac 'Steak' (VG/V)

spicy kale crisps, creamy sweet potato mash, onion gravy

Maas Biraan

Pan fried stone bass, pepper & onion emulsion, fragrant basmati rice, masor salon sauce, sliced mulla, khagzi lebu and khasa morris

Sous-Vide Chicken Supreme

caramelised onion & potato terrine, roasted carrots, mashed potatoes, chicken jus

Chocolate & Hazelnut Praline Tart (V) (N)

warm miso caramel, vanilla bean ice cream, toasted caramel hazelnuts

Cold Mango Soufflé (V) (N)

pistachio kulfi, mango coulis

Passion Fruit Parfait (VG/V)

granola crumb, passion fruit sauce

Sticky Toffee Pudding (V)

Hot butterscotch sauce, masala chai ripple ice cream

Optional additions: £2 each

Caramelised onion & potato terrine (V)

Fondant Potatoes (V)

Mash Potatoes (V)

Sriracha Fries (V/VG)

Drinks list:

Satni Sorbet mocktails

Jaam satni

Kiwi satni

Sour mango satni

Passion fruit satni

Non-alcoholic and soft drinks

Mango mojito

Strawberry mojito

Pina coladas