

Palm Valentines Menu £30 / head

Basket of Poppadoms with Pickles

Starters - Choose one from following:

Atrium Signature Platter (supplement £2)

garlic tandoor king prawns, mint coriander chicken, spiced french trim lamb cutlet, kali mirch white hake fillet

Palm Mixed Platter

chicken tikka, jinga peshwari, lamb tikka, onion bhaji

Seafood Platter

seared scallops, garlic grilled tandoor king prawns, white hake

Vegetable Platter

onion bhaji, vegetable croquettes, potato cake

Main Dishes - Choose one from following:

Lamb Adraki 🌶️

ginger seasoned tender tandoor grilled lamb famous in the Mughal Era using black mustard seeds, turmeric and garam massala in a light and earthy sauce.

Kali Mirch Murgh 🌶️

crushed black pepper seasoned chicken breast in a full bodied rustic sauce with cashew nuts and garam massala

Bengal Lamb & Duck Roast (supplement £3) 🌶️

tender lamb and duck breast in a caramelised onion and leaf spinach sauced with ground fennel

Palm Special

tender chicken breast prepared with a cashew nut spiced sauce and mushrooms with a hint of grand marnier

Delhi Style Dolcha Gosht 🌶️

tender diced lamb shanks marinated for 24 hours and served in a spicy yellow and red lentils, red onions, tomato and green chilli sauce

Murgh Tikka Massalam

our evolved chicken tikka massala using cashew nuts, tomato and caramelised onions and prepared with a drop of coconut milk

Rack of Lamb (supplement £3) 🌶️

french trim lamb rack pan seared following a 24 hour marinade with sweet onion, marjoram, mint, yoghurt and crushed chillies served on a bengal cashew spiced sauce. accompanied with vegetables

Hydrabadi Chicken Korma

modern take on the classic korma with yoghurt

Murgosht Khatta Pyaz 🌶️

a marriage of chicken and lamb in an exotic flavour of vinegar shallots, tomato, and blended cashew nuts in a Rajasthani style full bodied sauce

Seabass with Mango Curry (supplement £3)

marinated fillet of sea bass, pan fried, spiced mango and coconut sauce

Mixed Goan Seafood Moilee (supplement £3)

halibut and king prawns in a ground coconut and goan spiced dish with a hint of dijon mustard

Chicken Tikka or Tandoori Mixed Grill

Nisha Chingri (supplement £3)

fresh water emperor king prawns prepared with saffron, east bengal spices, ginger and ground coconut and flavoured with mace and green cardamom

Vegetarian Special of the Day

please ask

Choice of Vegetable Side Dish (one per two/three guests)

Sag Aloo / Methi Mutter Malai / Tarka Dhall / Bombay Potato / Sag Paneer

Choice of Accompaniment

Bread Basket / Basmati Pillau Rice / Special Palm Rice

Dessert (optional supplement of £5)

please ask

This menu is available during limited times only. Please ask one of the team for further details. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients.