

# MEMSAHIB'S MONTHLY SUPPER CLUB

*An exclusive feast for a maximum of 30 people  
The June 2023 menu is inspired by Litu's recent food tour  
in India and Bangladesh.*

## WELCOME DRINK & AMUSE BOUCHE

Strawberry and cumin drink with mini papadum chaat

## APPETISER

Cauliflower soup - celebrating zero waste Bangladeshi cuisine – using root to stem

## SELECTION OF SMALL PLATES TO SHARE

Chicken pakora chaat (gf, df)

Ghugni chola, chanacur, Wye Valley gooseberry pickle (ve, gf, df)

Fish finger chutney, prawn cocktail mayo (gf, df)

## INTERVAL

Detox remedy - trio shots of shorbhot and lassi

## STAR OF THE FEAST - KHICHRI

*"The munj (moong or mung) bean is boiled with rice and then buttered and eaten.  
This is what they call Kishri, and on this they feasted everyday"  
-Ibn Batuta writes in AD 1340.*

Your choice of Khichri with mutton keema or free from meat sauggage bhuna

## SWEET

Broken rice firni, apple skin kulfi, sesame khaza.

**£50 PP**

(For any allergies or dietary requirements, please inform a member of staff)