

# MEMSAHIB'S MONTHLY SUPPER CLUB

*An exclusive feast for a maximum of 30 people  
The July 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

Mutton leg nihari, Wye Valley gooseberry pickle, fried onion, chaat masala

## SELECTION OF SMALL PLATES TO SHARE

Lapsang souchong infused Goat brain bhuna, Bread roll

Channa Dall Chaat, chanacur, khacumber salad

Fish finger bhorta, prawn cocktail mayo

## INTERVAL

Detox remedy - trio shots of shorbhot and lassi

## STAR OF THE FEAST - BIRYANI

*This classic Indian rice dish is thought to have originated in Persia and was brought to India by the Mughals. Biryani is typically made with rice, meat, and spices, and is cooked in a layered manner.*

Serving Cotswold Lamb and odd box mixed vegetable Biryani with salad, raita and fresh green chilli.

## SWEET

Gulab jamun cheesecake, kulfi

**£50 PP**

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