

Tanishq Set Meal – £40

♥ AMUSE BOUCHE ♥

Crispy potato and mixed vegetable bites, encased in a golden crust, setting the tone for a memorable meal.

♥ INDIVIDUAL STARTER PLATTER ♥

Choose either Harmony Platter or Garden Platter

HARMONY PLATTER (Non-Vegetarian)

Chicken Tikka

Bold and fiery, a perfect start to a delicious journey.

Lamb Sheekh

Slow-roasted with aromatic spices, offering a deep, rich flavour.

Prawn Tempura

Light, crispy, and irresistibly delicate, just like true love.

Samosa Chat

A tangy, spiced combination that leaves a lasting impression.

GARDEN PLATTER (Vegetarian)

Ember Paneer

Chargrilled to perfection, with fragrant spices that evoke passion.

Eggplant Rollatini

Delicately rolled with fresh herbs, offering a melt-in-your-mouth experience.

Onion Bhaji

Crispy and golden, with a subtle spice for a perfect start.

Samosa Chat

A tangy, spiced delight to excite your palate.

♥ MAIN COURSES FOR AN ENCHANTING EVENING ♥

(Please choose one from either Tanishq Specialities or Timeless Favourites)

TANISHQ'S SPECIALITIES

Chandigarh Da Makhanwala

A rich butter-tomato sauce with a fragrant, earthy touch of shiitake mushrooms and spinach.

Vadouvan-Infused Seabass

Pan-seared Colchester seabass, infused with the exotic warmth of vadouvan spices and coconut.

Keralan Sigri Duck

Gressingham duck breast glazed with sweet tamarind and ginger, offering a soulful, unforgettable taste.

TIMELESS FAVOURITES

(Choose your meat options: Chicken, Lamb, or Vegetarian)

Korma

A velvety blend of coconut, cream, and cashews, smooth and indulgent.

Masala

A creamy fusion of coconut, almonds, and aromatic spices, embracing the senses.

Dansak

A tangy, sweet, and mildly spiced lentil dish, creating the perfect harmony of flavours.

Jalfrezi

A lively and flavourful combination of vegetables, onions, and peppers, bursting with vibrancy.

Achari

A zesty, spice-driven mix of pickled garlic, spices, and coriander for those who crave intensity.

Tandoori Platter

A tempting selection of clay-oven favourites, perfect for sharing.

♥ SHARING SIDES ♥

Amritsari Daal Makhani

A slow-cooked blend of lentils, infused with Kashmiri spices, rich and comforting like devotion.

Aloo Saag

A hearty, spiced blend of spinach and potatoes, creating a soul-warming harmony.

Saffron Pulao

Fragrant basmati rice, gently infused with saffron and floral aromas.

Breadbasket

A selection of warm, freshly baked breads, perfect for savouring every bite together.