TIFFIN TREE's

Festival of Lights Menu

Starters

Vegetarian Starters

Papdi Chaat
Crispy fried flat flour-basedcrackers (papdi)topped with a variety of savory ingredients and chutneys.



£10.99

Amritsari Paneer Pakora
Super-crispydeep-friedsnack madewithspiced cottage cheese cubes coated in a gram flour batter.



£9.99

Tandoori Gobi
Medium-spiced, flavorfullndian appetizermade with cauliflower florets marinated in thick yoghurt and aromatic spices, then roasted.



£10.99

Hariyali Paneer Tikka
A vibrant starter coated inafreshherbpasteof mintleaves, coriander and spinach blended with yogurt and green chilies.



£16.99

Non-Vegetarian Starters

Achari Chicken Tikka
Vibrant, spicy, and tangyIndianappetiser made bymarinating boneless chicken in spiced yoghurt, and a bold pickling blend.



£18.99

Tilapia Tawa Fry
Flavourful North Indian-stylepan-friedfishcoatedin a spicy, tangy masala.



£16.99

Tandoori Prawns:
Mildlyspiced,smoky
large prawns in spiced yogurt.



£19.99

Mutton Seekh Kabab
Made from finely mincedlamb meat blended witharomatic spices, herbs, on skewers and grilled in a clay oven for a unique smoky flavour.

£16.99

Garlic Butter Prawns
Seared prawnstossedinarichgarlic,butter,and lemon sauce.



£16.99

MainCourses

VegetarianMains

Rajma Masala
Hearty kidneybeansinaspicedPunjabi-style masala.
£14.99

Chole Amritsari
Robust Punjabichickpeaswitharomatic spices.
£13.99

Shahi Paneer
Paneer in a creamytomato,cashewand saffron masala.



£15.99

Dal Makhani
Slow-cookedbutteryblacklentils.



£11.99

Panchratan Dal
With a blend of five differentlentils,flavouredwith aromatic spices.
£11.99

Kashmiri Dum Aloo
Slow-cookedbabypotato dishwith a rich,
dry ginger and fennel masala.



£13.50

Non-Vegetarian Mains

Chicken Changezi
Rich, spicy,aromaticNorthIndianchickencurry.



£17.99

Mutton Nihari
Slow-cooked,medium-spicedmutton curry.

£19.99

Shahi Mutton Curry
Rich, royal Mughlai dish featuringtendermuttonsimmered in a creamy, spiced aromatic yoghurt and cashew masala.



£18.99

Shahi Chicken Curry
Rich, royal Mughlai dishfeaturingtenderchickensimmered in a creamy, spiced aromatic yoghurt and cashew masala.



£17.99

Butter Chicken
Tandoori Chicken cookedinaspicedtomatoand butter-based masala.



£16.99

Chicken Tikka Masala
Roasted, marinatedchickenpiecesinacreamyspiced sauce.



£16.99

Desserts

Golden Glow

Diwali Special sweettreat featuringa blend of juicy pineapple with rich coconut accented with chocolate



£9.50

Noor E Mithaas (Light of Sweetness)

Sumptuous Layered dessert



£9.50

Pind Di Kheer

Rice PuddinginfusedwithSaffron



£8.50

Motichoor Tart

A buttery tart with richmotichoor ladoo, creamy rabri, garnished with nuts and rose petals



£7.50

Rasmalai Tiramisu

Classic tiramisu,creamyrasmalai, layered with saffron milk, mascarpone and delicate sponge fingers



£7.50

(Food will be servedalong with Naans,
Rice (Cumin Tempering), Poppadum's, Salad and Chutney's)