

TAMASHA

Party Bookings

Two courses £38 Per Person | Three courses £42 Per Person

To Start

Dynamite Cauliflower (V)

Crispy cauliflower florets coated in our explosive and spicy batter, then lightly tossed in our homemade Tamasha spiced mayo.

Teriyaki Beef

Delicious tender cuts of beef fillet simmered in panca chilli, teriyaki glaze and garnished with roasted sesame seeds.

Crab Cakes

Crab, ginger, chilli and coriander. Served with a side of Asian salad and our Tamasha sweet chilli sauce.

Vegetable Samosas (VE)

Handmade triangle pastries filled with smashed baby potato, peas and spices. Served with coriander mint chutney.

Chicken Tikka Skewer

Succulent chicken tikka marinated overnight in Indian spices and chargrilled to perfection. Served with a side of Asian salad.

Tamasha Lamb Chops (GF)

Freshly trimmed lamb chops glazed with chilli and fresh coriander. Served with our coriander mint chutney.

Main Course

Butter Chicken Katsu

Panko fried golden crispy chicken fillet and our creamy Indian butter makhani sauce. Served over Jasmine rice.

Tamasha Chargrilled Steak

Delicately marbled throughout for full-bodied flavour. Served with a selection of winter vegetables, roasted Bombay potatoes and our homemade Tamasha gravy.

Mixed Grill Trio

Chicken tikka, lamb tikka and chilli king prawn as a platter. Served with coriander mint chutney and roasted Bombay potatoes.

Highway Chicken Curry (GF)

Succulent boneless chicken with authentic Indian spices in a delicious flavour-rich curry sauce. Served with fragrant Jasmine rice.

Pan-Fried Garlic Butter Seabass (GF)

Fresh pan-fried sea bass fillets served on top of our Indian spiced mash, tenderstem broccoli and asparagus with our butter makhani sauce.

Indian Lamb Shank (GF)

Lamb shank slow-cooked for six hours in Indian spices until the meat falls from the bone. Served with our creamy Tamasha mash and secret homemade gravy.

Vegetable Indian Curry (VE/GF)

Baby spinach, roasted peppers, chickpeas, garlic and fresh coriander in our herby tomato sauce. Served with fragrant Jasmine rice.

Railway Lamb Curry (GF)

Tender cuts of boneless lamb slow-cooked with authentic Indian spices in a delicious flavour-rich curry sauce. Served with fragrant Jasmine rice.

Dessert Selection

Salted Caramel Chocolate Brownie

Our deep, rich and decadent triple chocolate brownie with a salted caramel glaze. Served with vanilla ice cream.

Sticky Toffee Pudding

A traditional rich and moreish sticky toffee pudding made with dates. Served with toffee sauce.

Lemon Cheesecake (VE)

Soft, rich lemon cheesecake on a sweet vegan biscuit base, topped with vegan lemon creme and swirled with a white glaze.

Ice Cream

Choice of either:
Salted Caramel
or Vanilla.