

Curry Night Menu - Ingredients and Allergens

Ingredients	Allergens	Diet
<u>Lamb Do Piazza</u> lamb shoulder, onion, vegetable oil, lemon juice, mint, ginger, coriander, turmeric, garlic, cayenne pepper, green chilli, salt, pepper		Gluten free, dairy free
<u>Murgh Methi</u> Free-range chicken leg and thigh, onion, natural yoghurt , vegetable oil, ginger, garlic, coriander, dill, green chilli, turmeric, salt, pepper	dairy	Gluten free
<u>Beef Rogan Josh</u> British braising steak, onion, natural yoghurt , vegetable oil, garlic, ginger, paprika, cayenne pepper, cardamom, bay leaves, cloves, cinnamon stick, coriander, cumin, peppercorns, salt, pepper	dairy	Gluten free
<u>Mutter Paneer</u> Paneer , tomato chopped, peas, vegetable oil, coriander, cumin, turmeric, coriander, chilli powder, garam masala	dairy	Gluten free, vegetarian
<u>Spiced Aubergine</u> Aubergine, tomato chopped, onion, natural yoghurt , green chilli, coriander, vegetable stock powder , garam masala, salt	dairy, soya, celery	Gluten free, dairy free by request, vegetarian
<u>Cauliflower, Potato and Peas</u> Cauliflower, potato, peas, vegetable oil, green chilli, desiccated coconut, black mustard seeds , coriander, curry leaves, turmeric, sugar, salt	mustard	Gluten free, dairy free, vegan
<u>Dal with coconut milk</u> coconut milk, yellow split peas, onion, tomato, vegetable oil, garlic, cumin seeds, black mustard seeds , chilli flakes, turmeric, curry leaves, green chilli, salt	mustard	Gluten free, dairy free, vegan
<u>Aromatic Basmati Rice</u> Basmati rice, cinnamon stick, cloves, cardamom, salt, turmeric, butter	dairy	Gluten free, dairy free by request, vegetarian