



# GLAZE

## RESTAURANT

### STARTERS

#### Hariyali Murgh Tikka

Chicken Breast | Mint | Coriander | Indian Herbs (GF) 🌶️

#### Lamb Seekh Kebab

Lamb Mince | Ginger | Garlic | Indian Spices (GF)

#### Wasabi Fish

Fish Tilapia | Wasabi Paste Mayo (GF) 🌶️

#### Chilli Garlic Paneer

Indian Cottage Cheese | Garlic | Indo Chinese Flavour (V) (GF) 🌶️🌶️

#### Falafel

Chickpea Paste | Pastel | Herbs (V) (GF)

### MAIN COURSE

#### Chicken Korma

Chicken Breast | Cashew Nut Paste | Rich Mughlai Indian Herbs (GF) 🌶️

#### Karahi Gosht

Lamb Cubes | Onion | Tomato | North Indian Flavour (GF) 🌶️🌶️

#### Madras Fish Curry

Cod | South Indian Flavour (GF) 🌶️🌶️

#### Tarka Dal

Mixed Lentils | Garlic | Coriander (GF) 🌶️

#### Palak Paneer

Indian Cottage Cheese | Spinach | Indian Aromatic Flavour (V) (GF) 🌶️

**(All India Main Courses are served with Pilau Rice)**

#### Sides - £2 each

Naan Bread | Garlic Naan | Lachha Paratha

### DESSERTS

**Gajar Halwa** (Carrots cooked in Milk and Butter) (GF)

**Gulab Jamun** (Milk, Flower, Sugar)

**Suji Halwa** (Semolina, Butter) (GF)

**Kulfi** (Indian Ice Cream with Nuts) (GF)

Please Choose One of Kulfi Flavour (*Mango, Saffron, Malai, Badam and Pistachio*)

**Saffron Kheer** (*Rice Pudding, Milk, Saffron*)

**Two courses, £25.95 | Three courses, £30.95**

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare