



SAFFRON RESTAURANT

Pre Theatre Menu

STARTERS

SUZI BRIE TIKKI

Spiced potato and seasonal vegetable cake stuffed with Somerset brie, mixed fruit salsa, micro salad.

Or

PAPDI AND CHANNA CHAT

Spiced chick peas, cubed potato and wheat crisp on baby gem, topped with green chutney and tamarind fool.

Or

MACHLI BAHAR

Spiced sea bass roulade, garden greens, chilli coriander oil. *(Winner of 2009 Indian Restaurant Challenge)*

Or

MURGH TIKKA TE RANGA

Assiette of chicken tikka, chicken malai tikka and chicken mint tikka, mixed fruit salsa, balsamic reduction and micro salad.

MAIN COURSE

PANEER PASANDA

Mille feuillie of paneer and granny smith chutney, lime and mint cous cous, peanut sesame sauce. Served with pulao or nan

Or

TAWA KI MACHLI

Pan fried sea bream, chick peas and asparagus gateaux, tamarind flavoured South Indian sauce, tomato achar. Served with pulao. *(Malton Chef Challenge Winner 2008)*

Or

CHICKEN JHALFREZI

Supreme of corn fed chicken, coriander and new potato dum (steam), spiced tossed mixed pepper lyonnaise. Served with pulao or nan

Or

NALLI GOSHT

Cornish lamb shank roganjosh, cumin and coriander scented fondant potato, spiced root vegetables. Served with pulao or nan. *(Winner of 2009 Indian Restaurant Challenge - London)*

TEA/COFFEE

£22.95 per person

Menu available between 5.30 – 7.00. Please allow at least 1hr 15 for the meal when making reservation.

Minimum of 2 guests. Table required to be vacated by 7.00