

PUB • RESTAURANT • HOTEL
THE MARQUESS OF EXETER
LYDDINGTON • RUTLAND

~ Festive Menu ~

Papadam with Chutney

Mini lentil and black pepper crisp served with mango and fresh herbs chutney

~ To Start ~

Cream of Broccoli Soup

Home made fresh broccoli soup with roasted cashew nut

Mango Paneer Shashlik

Indian paneer and bell peppers grilled in tandoor and served with a hint of mango sauce

Samosa Chaat

Crispy flour patties filled with hash green peas and potato served with sweet yogurt and tamarind chutney

Murgh Malai Tikka

Chicken pieces marinated in spices, yogurt and mild cheddar cheese and roasted in tandoor oven

Lamb Chop

Lamb chop marinated in freshly roasted powder spices and grilled in tandoor

~ Main Course ~

All main courses are served with Pulao Rice, Aloo Jeera and Butter Naan

Lamb Gilafi Handi

Lamb pieces braised with onion and aromatic spices, sealed and cooked in dum style - one of the famous dish from northern part of India

Tandoori Kadai Prawn

King prawn marinated, grilled in tandoor tossed with bell pepper and spices

Butter chicken

Chicken breast pieces marinated with spices, yogurt, roasted and served with buttery tomato & cashew nut sauce

Roast Turkey

Honey glazed Roast turkey with mash potatoes, Brussels sprouts and cranberry sauce

Asparagus & Corn Cake

Asparagus and corn cake serve with creamy tomato gravy infused with truffle oil

Paneer Tikka Masala

Indian cheese marinated in tandoori masala and cooked in onion and yogurt gravy

~ Dessert ~

Hot Gulab Jamun

Milk base dumplings served with vanilla ice cream

Chocolate Fudge Brownie

Served with vanilla Icecream and chocolate sauce

Sticky Toffee Pudding

Served with toffee sauce and ice cream

Two course ~ £30

Three course ~ £35

Please advise a member of the team if you have any allergies we may need to aware of. Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken we cannot completely eliminate the risk of allergen transfer.