

# 1947

LONDON

SET MENU | £50 PER PERSON

## APPETIZERS

### POPPADOM

*served with Mint- Coriander Chutney and Mango Chutney*

## STARTERS

### CHILLI PANEER (G) (M) (So)

*Wok tossed crispy fried paneer, assorted peppers, bullet chillies*

### DELHI SAMOSA CHAT (G) (M)

*Khasta samosa, sweet yoghurt, chana masala, tamarind chutney*

### HARIYALI CHICKEN TIKKA (M)

*Punjab's favourite Chicken from the tandoor*

### GILAFI SEEKH KEBAB (M)

*Mince lamb skewers studded with assorted peppers, cooked in the clay oven*

## MAIN COURSE

### 1947 BUTTER CHICKEN (M) (N)

*Signature Chicken tikka simmered in a creamy nutty tomato gravy*

### DHABA LAMB CURRY

*Robust 'Indian Highway side eatery' style tender Lamb curry*

### PALAK PANEER (M)

*Creamy Spinach and Paneer with aromatic spices*

### 1947 DAL MAKHNI (M)

*24 hour simmered creamy black lentils, flavoured with Garlic and fenugreek*

## ACCOMPANIMENTS

### Saffron Pulao Rice

*Butter naan and Lachcha Parantha (M) (G)*

*Cucumber and pomegranate Raita (M)*

## DESSERTS

*Gulab Jamun with Mango Kulfi (M) (G)*

Ce- Celery G- Gluten Cr- Crustaceans E- Egg F- Fish L- Lupin M- Milk Mo- Molluscs  
Mu- Mustard N- Nuts P- Peanuts Se- Sesame So- Soya Su- Sulphites Ve- Vegan

A discretionary 10% service charge will be added to your bill.

Please advise a member of the team if you have any allergies, we may need to be aware of

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present.

Please note we take caution to prevent cross-contamination, however,

any product may contain traces as all menu items are produced in the same kitchen.