

Five
RIVERS
À LA CARTE

CELEBRATING

Mother's Day



MOTHER'S DAY MENU
2019

Mother's Day Menu

AMUSE BOUCHE

PANEER HARA BARA

One of India's most famous barbeque dishes. Indian cottage cheese marinated with mint & coriander to give that vibrant green colour and texture, cooked with chefs signature spices and deep fried for that crisp perfection.

(V) (D) (G)

PLATED STARTERS

PLEASE CHOOSE ONE OF THE FOLLOWING OPTIONS BELOW

A LOO TIKKI CHAAT

A Mumbai Street Food classic which needs no introduction! Crisp deep-fried aloo tikki on a bed of spicy chickpeas garnished with red onions, coriander, pomegranate drizzled with sweet yoghurt, green chutney and tamarind sauce!

(V) (D) (G)

OR

MANCHURIAN

Garden fresh vegetables, finely diced and bound together – deep friedsimmered in a full bodied flavoursome jus.

(V) (G)

OR

MURGH TIKKA

Tender cuts of chicken breast pieces marinated in Five Rivers signature spices and slow roasted in the tandoor.

(D)

OR

FISH AMRITSARI

Succulent chunks of cod immersed in an ajwain and gram flour batter, delicately spiced and deep fried to a rich golden finish.

MAIN COURSE

A SELECTION OF THE FOLLOWING DISHES WILL BE SERVED FOR ALL TO SHARE

DAAL BUKHARA

This lentil and kidney bean delicacy is cooked in a style taken from the Moghul Emperors.

(V) (D)

AWARD WINNING SAAG PUNJABI

This dish was crowned number one, in the Hello Curry Awards hosted by Birmingham Airport.

In total 7 finalists from the city's most prestigious restaurants put their Chefs to the test in order to create a signature curry to represent Birmingham globally. This award winning dish has been recreated – using a special recipe from Rashpal's ancestral kitchen – at international airports across the globe, including Abu Dhabi, Bangkok, Mumbai and Las Vegas.

(V) (D)

CHATPATA GOSHT

Lamb two way as chef marries fillet with a fine mince, slow cooked with five selected spices. A Kashmiri speciality.

LASANI CHILLI CHICKEN

A personal favourite of our Chefs. A native dish cooked with fresh garlic sauce, coriander and crisp green chilli with morsels of tender chicken.

MAIN COURSE WILL BE ACCOMPANIED BY

The Chef's Raita (V) (D)

Jeera Rice (V)

& Garlic and Coriander Naan (V) (D) (G)

£25.00

PER HEAD

Pre-orders of starters are required for parties of 8 or more