



Five
RIVERS
A LA CARTE

Celebrate Christmas

FESTIVE MENU

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AMUSE BOUCHE

POPPADOMS

Served with spiced apple and ginger chutney.
(V) (G) (VE)

PLATED STARTERS

PLEASE CHOOSE FROM ONE OF THE FOLLOWING OPTIONS

MANCHURIAN

Garden fresh vegetables, finely diced
and bound together – deep fried,
simmered in a full bodied flavoursome jus.
(V) (G) (VE)

OR

ALOO TIKKI CHAAT

A Mumbai street food classic which needs
no introduction! Crisp deep-fried aloo tikki's
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

RAJASTHANI DUCK

Morsels of duck marinated in Rashpal's signature
spices smoked in the clay oven.
Served with a delicate fig chutney.
(D)

OR

FISH TIKKA

Miniature fillets of fish gently marinated in dill,
fennel and ginger with a trace of fresh lemon.

MAIN COURSE

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)

TURKEY TIKKA MASALA

Roasted turkey morsels from the flames
of the tandoor, braised in a fresh,
peppery fenugreek masala sauce.
(D) (N)

KARAHI GOSHT

Tender meat braised in a spicy masala of garlic,
ginger, onions, tomatoes, green chillies
and fresh green coriander, cooked in a Karahi.
A real McCoy Punjabi turka!

MAIN COURSE WILL BE ACCOMPANIED BY

Matar Pilau Rice (V) (VE)

Chef's Raita (V) (D)

& Fresh Tandoori Naan (V) (G) (D)

£29.00
PER HEAD

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

Please note dishes that are marked with a (V) are vegetarian, dishes marked with a (N) may contain nuts and/or traces of nuts,
dishes marked with a (D) contain dairy, dishes marked with a (G) contain gluten and dishes marked with a (E) contain egg.
Dishes marked with (VE) are suitable for vegans.