

JOIN US FOR

CHAMPAGNE  
*chocolates*  
& ROMANCE

VALENTINES MENU

*Five*  
RIVERS  
À LA CARTE



# VALENTINES VEGAN MENU

## AMUSE BOUCHE

### CHAAT BONBON

A mouth-watering mixture of crisp flour crackers with diced potatoes, chickpeas, red onions and sev. Topped with sweet dairy-free yoghurt, green chilli and coriander chutney, tamarind sauce and pomegranate. (G)

## STARTER

### SUBZI MEDLEY

Tandoori Khumb, Spiced Vegetable WonTon & Onion and Fenugreek Fritter accompanied by a Spicy Fig & Green Chilli Coriander Chutney. (G)

## MAIN COURSE

### SHAHI THAALI

#### TARKA DAAL

The word tarka is a fusion of garlic, ginger and oil which is then poured over the daal as it cooks to give it a rich and distinctive flavour; a must for all daal lovers.

#### BHINDI DOPIAZA

Fresh okra sautéed with dry roasted spices, diced tomato, piaz, green chillies, coriander and cumin.

#### ALOO MATAR GOBI

A classic. Florets of fresh cauliflower and potatoes cooked in a fusion of herbs and spices, finished with fresh garden peas.

#### QUORN SOYA MATAR

Fine mince of soya cooked with ginger, garlic paste, cumin, cardamom and bayleaf finished with fresh green garden peas.

### SHAHI THAALI TO BE ACCOMPANIED BY

Roasted Garlic & Dairy-Free Cumin Raita  
Saffron Rice, Spiced Tandoori Poppadoms (G)  
Red Onion Khachumber & Tandoori Roti

## PALATE CLEANSER

### LEMON & ELDERFLOWER SORBET

Bright, fruity and creamy... a simple dairy-free sorbet packed with refreshing flavour!

## DESSERT

### CHOCOLATE ALMOND & PISTACHIO TRUFFLE

Layered chocolate and coconut truffle topped with nuts and glaze. (N)