

*Five*  
R I V E R S  
À LA CARTE

*Celebrate Christmas*

FESTIVE NON - VEGETARIAN MENU



## AMUSE BOUCHE

### DAAL SHORBA <sup>V/VE</sup>

Slow cooked Lentils, Celery, Carrot, Onion, Ginger, Black Pepper, Coriander

## PLATED STARTERS

(Please choose one from the following options)

### CHILLI PANEER <sup>V/D/G</sup>

Indo-Oriental Paneer, Dark Soya Sauce, Green Chillies, Mixed Peppers

OR

### SAMOSA CHAAT <sup>V/D/G</sup>

Flaky Pastry, Chickpeas, Jeera, Aloo, Yogurt, Tamarind Sauce

OR

### TANDOORI MASALA FISH

Succulent Fillets of fish, Five Rivers Signature Spices, Slow Cooked

OR

### MURGH TIKKA <sup>D/M</sup>

Chicken Breast, Five Rivers Signature Spices, Beetroot & Mint Chutney

## MAIN COURSE

(The following dishes will be served for all to share)

### AWARD WINNING SAAG PUNJABI <sup>V/D</sup>

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.

### METHI MALAI MATAR <sup>V/D</sup>

Fresh Fenugreek Leaves, Garden Peas, Sweet, Rich & Creamy

### TURKEY TIKKA MASALA <sup>D/N</sup>

Roasted morsels of Turkey breast, Ginger, Onions, Coriander, Fresh Herbs & Five Rivers Signature Spices

### KARAHI GOSHT

Diced Lamb, Garlic, Ginger, Onions, Green Chillies, Coriander

## MAIN COURSE WILL BE ACCOMPANIED BY

Matar Pilau Rice <sup>V/VE</sup>

The Chef's Raita <sup>V/D</sup>

Fresh Tandoori Naan <sup>V/D/G</sup>

Please ask your server for vegetarian/vegan alternatives.

**35.00 per head** | Pre-order of starters are required for parties of 8 or more

#### Allergy Information:

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (VE) are vegan, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen. A discretionary 10% service charge will be added to your bill.