

*Five*  
R I V E R S  
À LA CARTE

*Celebrate Christmas*

FESTIVE VEGETARIAN MENU



## AMUSE BOUCHE

### **DAAL SHORBA** V/VE

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

## PLATED STARTERS

(Please choose one from the following options)

### **CHILLI PANEER** V/D/G

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

OR

### **SAMOSA CHAAT** V/D/G

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

## MAIN COURSE

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

### **DAAL BUKHARA** V/D

Brown Lentils, Kidney Beans, Cream, Simmered for 8 Hours

### **ACHARI JALFREZI** V/VE

Fresh Garden Vegetables, Ginger, Freshly Ground Spices, Green Chillies

### **AWARD WINNING SAAG PUNJABI** V/D

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 MATAR MALAI** V/D

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

## MAIN COURSE WILL BE ACCOMPANIED BY

Matar Pilau Rice V/VE

Chef's Raita V/D

Fresh Tandoori Naan V/D/G

Please ask your server for 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.