

C E L E B R A T I N G

Mothers Day

Five
R I V E R S
À LA CARTE

N O N V E G E T A R I A N M E N U



AMUSE BOUCHE

SAGO TIKKI V/N

Sago Seeds, Fresh Ginger
Rosted Peanuts, Cumin Seeds

PLATED STARTERS

Please select one of the following starter options

CHILLI PANEER V/D/G

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

TANDOORI MASALA FISH

Succulent Fillets of Fish, Five Rivers Signature Spices
Slow cooked on the open flames of a clay oven

OR

OR

DAAL KACHORI V/D/G

Moong Daal, Five Rivers Signature Spices
Dates, Tamarind Chutney

HARYALI MURGH TIKKA D/M

Chicken Breast, Five Rivers Signature Spices
Fresh Coriander, Beetroot, Mint Chutney

MAIN COURSE

The following dishes will be served for all to share

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.

KARAH PANEER V/D

Paneer, Onions, Garlic
Ginger, Green Chillies
Green Coriander

CHOOZA MAKHANI D/N

Breast Chicken, Smoked Tomato
Cream, Fenugreek, Cashew Nut

LAMB ROGAN JOSH

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

MAIN COURSE WILL BE ACCOMPANIED BY

Jeera Rice V/VE, The Chefs Rata 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.