

C E L E B R A T I N G

Mothers Day

Five
R I V E R S
À LA CARTE

VEGETARIAN MENU



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

OR

DAAL KACHORI V/D/G

Moong Daal, Five Rivers Signature Spices Dates, Tamarind Chutney

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

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

ALOO METHI V/D

New Potatoes, Fenugreek, Cream

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.