

# VALENTINES DAY MENU



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## ON ARRIVAL

A glass of juice or wine on arrival

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## CANAPE

Poppodoms & a selection of chutneys and pickle

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## STARTERS – select from one below

### - Qarma Exclusive Mixed Starter

A selection of our special starters for you to try – providing an opportunity for your palate to discover the wide ranging tastes of the Indian subcontinent. Please let us know if you require a vegetarian option

### - Vegetable Soup with Indian Bread

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## MAIN MEALS

*Select from one below and let us know if you want it mild / medium or hot*

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### QARMA LOVERS DELIGHT

A choice of either on the bone chicken or lamb shank, marinated delicately with home made Qarma spices served within a spiced mince meat sauce and locally sourced onions. The dish is similar to what the Moguls would dine on at the peak of their empire.

**Served with Garlic & Onion rice and Garlic & Coriander Nan.**

### QARMA TRADITIONAL PARADISE

A choice of either organic heart shaped chicken or lamb or Bangladeshi Vegetable cooked in a spicy redolent sauce using the freshest ingredients. We only use 4 spices here as this is what the villagers in Bangladesh would use when preparing such dishes

**Served with Plain Rice and Garlic & Coriander & Chilli Nan.**

### QARMA SEAFOOD HEAVEN

Using imported fair-trade Bangladeshi fish that has been mixed with over 100 spices to give a distinct flavour this dish is served on a lightly spiced caviar sauce. A very traditional Bangladeshi meal.

**Served with Spinach & lemon rice and Garlic and Ginger Nan.**

### QARMA VEGETARIAN DELUXE

Using a mixture of locally sourced organic vegetables and fair trade imported Bangladeshi vegetables, Qarma has created a magnificent Vegetarian feast – the way we have it at home!

**Served with Garlic & Onion rice and Garlic & Coriander Nan.**

### SIRLOIN STEAK OR ROAST CHICKEN

Served with fresh salad and chips

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## DESSERTS

### PEAR MELOBA

Fresh organic pears cooked with cinnamon, cardoman and other spices served with freshly made mango Kulfi.

### INDIAN FEAST

Traditional Indian sweets – Rassmalai (made with coconut and milk) and Gulabjam (made with dates, coconut and maple syrup)

## GATEUAX