

rooburlovin' 14th february '09

st valentine's night at rooburoo,
special four course meal served with
a bottle of procsecco and a special gift
with lots of love

* passionate papodoms
basket of various papodoms, served with a special selection
of aphrodisiac dips

shuru waat (starters) choose from:

- * sesame lamb chops with turnip salsa
- * chicken & chick pea kofta with roasted vine tomatoes
- * yoghurt and onion kebabs with peri peri potatoes

aasli khaana (main course)

* muglāi king prawn zafrani
jumbo-Indian king prawns cooked in saffron, ground spices,
white wine and crème fraiche

* malaee masala murgh
poussin marinated in garlic, peppercorn and crème fraiche
and finished in the tandoor

* hara bara machli
fillet of salmon oven cooked in green herbs, sea salt and
lemon juice, inside a banana leaf

* dhum phukt lau
lightly spiced potato and whole pulses cooked with herbs
inside a butter nut squash

choose from any of the above main courses, accompanied
by vegetable pilau rice, crispy greens and garlic naan

mithai (dessert)
a selection of Indian petit fours and fresh fruit

espresso, filter coffee or fresh mint tea

£ 30.00 per person

the above is a set meal for two with a choice of starters
and main courses, includes a bottle of procsecco da rosa for two,
price includes vat excludes 12.5% service charge

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