

TASTING JOURNEY

BY SAFFRONS CUISINE

4-COURSES - £50 PER PERSON



CHOOSE YOUR JOURNEY

MINI POPPADOMS, ASSORTED LASSI & CHUTNEY

D G N VEGETARIAN



1ST COURSE

CHICKEN & DUMPLINGS

CORNFED CHICKEN AND SOYA DUMPLINGS, BEETROOT SALSA, GARLIC AND CHILLI CHUTNEY

D G N S

SAMOSA TARTLET

SAMOSA TARTLET WITH SWEET JERSEY YOGHURT AND TAMARIND WHEAT BUBBLES, GARLIC AND CHILLI CHUTNEY

D E G N VEGETARIAN

2ND COURSE

SCALLOPS & OYSTER

JERSEY PAN-SEARED CAROM INFUSED SCALLOPS, LOCAL OYSTER CRUNCHY PAKORA AND XEC XEC SAUCE

D E C M F

CAULIFLOWER MANCHURIAN

BELL PEPPERS AND ONION TOSSED GINGER FLAVOUR CAULIFLOWER MANCHURIAN

G N S VEGETARIAN

3RD COURSE

LAMB CHOP

TANDOORI LAMB CHOP, TENDER STEM BROCCOLI, JERSEY ROYALS SPICY ALOO TIKKI, JERSEY BUTTER NAAN AND MINT JUS

D G N

OKRA & WILD MUSHROOM

OKRA AND WILD MUSHROOM IN SAFFRON KORMA, TENDER STEM BROCCOLI AND JERSEY BUTTER NAAN

D G N VEGETARIAN

DESSERT

CRÉMEUX & BISCUIT

LEMON RING WITH BLUEBERRY CRÉMEUX AND CASSIA BARK BISCUIT, SERVED WITH FRUITY AND NUTTY NOUGAT AND JERSEY HONEY ICE CREAM

D E G N

CRÉMEUX & BISCUIT

LEMON RING WITH BLUEBERRY CRÉMEUX AND CASSIA BARK BISCUIT, SERVED WITH FRUITY AND NUTTY NOUGAT AND JERSEY HONEY ICE CREAM

D E G N

THURSDAY TO SATURDAY, 6PM - 8PM (LAST ORDERS) AT GARDEN VIEW RESTAURANT

DAIRY - EGG - GLUTEN - NUTS - PEANUTS - SOYA - CELERY - MUSTARD - SESAME - FISH - CRUSTACEANS - MOLLUSCS - LUPIN - SULPHUR DIOXIDE

ALL FOOD IS PREPARED IN A KITCHEN CONTAINING COMMON FOOD ALLERGENS. IF YOU HAVE A FOOD ALLERGY, PLEASE ADVISE OUR SERVICE TEAM.

ALL PRICES ARE INCL. OF THE CURRENT GOODS & SERVICES TAX. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.