

Hulme Hall Iftar

Selection of Poppadum's, Mango Chutney, Red Onions & Riata

Creamy Butter Chicken

Marinated Chicken Thighs Cooked gently in a mildly spiced Curry sauce, and finished with Butter and Cream

Sweet Potato & Red Lentil Dahl (ve)

Fresh Ginger and Garlic, Cumin seeds combined with Lentils and sweet potato, finished with Garam Masala and Spinach

Keema with Peas (ve)

Plant Based Mince, cooked slowly in Spiced Tomato Sauce, finished with peas & Coriander

Haddock, Mango & Coconut Curry

Haddock Fillets Poached in Light Spiced Coconut, Coriander Sauce finished with Mango Chutney

Bombay Potato

Oven baked Diced Potato & Onions, Spices, and Black Onion Seeds, Coriander

Chilli & Garlic Rice, Basmati Rice, Garlic Naan,

Onion Bhaji, Vegetable Samosa

Selection of Salads

Selection of Ice Creams & Sorbets

Fresh Fruit Salad