



SIKANDARI RAAN

Smoked leg of lamb marinated with cloves, black cardamom, Kashmiri chilli and yoghurt with Rajasthani Korma sauce

MIXED CURRIES

Check our website key on Allergens for this weeks selection

SERVED WITH SIGNATURE PULAO & NAAN

PREPARATION

LEG OF LAMB

Take the leg out of the fridge and bring to room temperature. Our legs are now blast frozen to allow us to offer the same quality over multiple days so this can potentially take some time and we recommend over night.

. Preheat oven to 200°.

Roast the meat at 200 degrees in a conventional oven for 20 minutes then continue at 180° for a further 95mins. Bear in mind every oven is different and you know your oven best.

Final internal temperature 60 degrees

CURRIES

Ensure completely defrosted and then just reheat in pan until piping hot

YAKHNI PULOA

Ping in the microwave until piping hot.

NAAN

Warm through either in oven or (best way) wrap in a damp cloth and microwave until warmed through