

Taste of Namaste

At Namaste, our intention is to make your experience with us as enjoyable as possible and so we always try to think ahead, especially from our customers' point of view. If you are looking to book a special celebration, family get together, tour group, corporate lunch or dinner we make it easy with Taste of Namaste, two set menus carefully crafted to ensure you enjoy our full fresh and flavourful culinary experience. As these are perfectly portioned small dishes, we would advise one thali per person

Menu 1 £32 per person

Chicken Pakora (GF)

Succulent chicken pieces deep fried in our signature spicy batter.

Poor Mans Pakora (GF, VE)

Fluffy potato slices marinated in light spices, coated in a spicy garam flour batter and deep fried. Delicious dipped into our mint and apple chutney.

Mini Poppadoms with Spiced Onions (VE, GF)

They may be small in size but, flecked with green chillies, our bite-sized poppadoms definitely pack some punch.

Chilli Chutney (GF, VE)

Tamarind Chutney (GF, VE)

Apple and Mint Chutney (GF, VE)

Chicken Butter Masala (GF, D)

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes, spinach puree and spices to create this medium strength Indian classic.

Chana Masaledar (GF, V, D)

Chickpeas given an exotically stylish step up with vibrant green peppers in a rich tomato masala sauce.

Chicken Bhoona (GF)

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic.

Basmati Pilau Rice (GF, VE)

Kachumber Salad (GF, VE)

Mini Plain Naan Bread (V, D)

Menu 2

£42 per person

Dahi Gol Gappa (V, D)

Crispy puffed balls filled with finely chopped boiled potatoes and chickpeas, topped with sweet, sour and spicy chutneys, onion, sev and honey yogurt. An Indian street food delight.

Chicken Pakora (GF)

Succulent chicken pieces deep fried in our signature spicy batter.

Poor Man's Pakora (GF, VE)

Fluffy potato slices marinated in light spices, coated in a spicy garam flour batter and deep fried. Delicious dipped into our mint and apple chutney.

Sheek Kabab

Minced lamb marinated with green chilli, coriander and cumin, grilled to juicy perfection.

Mini Poppadoms with Spiced Onions (VE, GF)

They may be small in size but, flecked with green chillies, our bite-sized poppadoms definitely pack some punch.

Chilli Chutney (GF, VE)

Tamarind Chutney (GF, VE)

Apple and Mint Chutney (GF, VE)

Lamb Rojan Josh (GF)

A wonderfully rich, temptingly tasty Kashmiri curry. Slow-cooked lamb infused with an irresistible blend of garlic, onions, chilli and spices.

Malai Kofta (GF, V, D)

Delicious potato and paneer spice balls simmered in a rich and creamy sauce with raisins.

Chicken Butter Masala (GF, D)

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes, spinach puree and spices to create this medium strength Indian classic.

Chana Masaledar (GF, V, D)

Chickpeas given an exotically stylish step up with vibrant green peppers in a rich tomato masala sauce.

Basmati Pilau Rice (GF, VE)

Kachumber Salad (GF, VE)

Mini Garlic Naan Bread (V, D)

Grandad's Masala Chai

Gulab Jammon with Mango and fennel seed kulfi

Allergen Information

(GF) = Gluten free (VE) = Vegan (V) = Vegetarian (D) = Contains dairy (N) = Contains nuts (C) = Crustacean (F) = Fish

Before ordering please speak to our staff about your requirements. While we make every effort to prevent cross-contamination in our kitchen we cannot guarantee that any food item we make is 100% FREE of any specific allergen.



We are Halal with our chicken and lamb coming from certified suppliers.