



SUNDAY MENU



Two courses for £32

ROASTS

Vegan Keema Wellington

Spiced Wellington Pastry, Bombay Potatoes, Coin Parantha, Masala Gravy Sauce, Parsnips, Carrots, Broccoli and Asparagus (vg)

Roast Tandoori Chicken

Roast Tandoori Chicken Breast, Bombay Potatoes, Yorkshire pudding, Coin Parantha, Masala Gravy Sauce, Parsnips, Carrots, Broccoli and Asparagus

Grilled Masala Lamb

Tandoori Lamb Leg, Bombay Potatoes, Yorkshire pudding, Coin Parantha, Masala Gravy Sauce, Parsnips, Carrots, Broccoli and Asparagus

DESSERTS

Dark Chocolate & Cardamom De Leche

Chocolate mousse, cardamom infused milk caramel (v)

Saffron & Irani Pistachio Kheer

Traditional rice pudding, saffron infused, Irani pistachio (vg) (n)

Cardamom, White Chocolate & Pistachio Brownie

Dark & white chocolate, Irani pistachio, vanilla bean ice cream (v) (n)



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SMALL PLATES

Apple & Avocado Pani Puri 7

Crispy shell, spiced water, green apple, avocado (vg)

Passan's Chicken & Sesame 65 Strips 11

Chicken tenders, toasted sesame, chilli jam (gf)

Palak Patta Chaat 9

Baby spinach pakora, cultured yogurt, tamarind jam, pomegranate (v) (gf)

Fish Amritsari 12

Cod fritters with traditional Amritsari spices

SIGNATURE PLATES

Achari Tofu 19

Tandoori Tofu with masala sauce (vg) (gf) (n)

Paneer Passan'da 20

Stuffed paneer slice, mint chutney, Passan's special sauce (v) (gf) (n)

Lamb Karahi Shank 25

French beans & asparagus, jeera aloo, chef's special sauce (gf)

Pan Fried Seabass 25

Tender stem broccoli, asparagus, makhani sauce (gf) (n)

Poppadoms & chutney **4.5**, Plain naan **3**, Garlic naan **4.5**, Tandoori roti **3**, Jeera aloo (potatoes) **4.5**
Broccoli and asparagus in garlic **6**, Pilau Rice **4.5**, Chickpea Rice **4.5**