

The Gateway Takeaway Menu – Summer 2021

CHICKEN WITH STAR ANISE AND FENNEL

Baked chicken and vegetables in a herb and white wine sauce.

Served with wilted greens

dressed with vinaigrette and toasted almonds. £13.00

LAMB PASTITSADA

A Venetian / Greek mix of slow-braised lamb in a red wine and tomato-based sauce with gentle, warm flavours.

Served with Parmesan macaroni cheese. £13.00

MIDDLE EAST FEAST

A sumptuous selection inspired by the Eastern Mediterranean

Choice of:

Marinated shwarma lamb OR

Lebanese meatballs in a fragrant sauce OR

Vegetable musaqa'a (V)

With... Fava bean and pomegranate pilaf;
Spiced roasted vegetables with feta cheese;
Pickles and dolma;
Beetroot and sweet potato hummus;
Saffron labneh (strained yogurt)
with fermented chilli pickle.

Served with flatbread

per person £16.50

INDIAN THALI

*The traditional and authentic way to enjoy Indian food at its best –
a spread of different dishes, all uniquely and subtly spiced*

Choice of:

Keralan coconut fish molee OR

Spicy yogurt chicken OR

Rich, tangy Goan beef OR

Sri Lankan Sodhi – Jackfruit and cashew nut in creamy coconut (V)

With... Tawa paneer – marinated creamy paneer;
Chole – spicy chickpeas;
Rich daal; Basmati rice;
Fresh home-made chutney, saffron yogurt
and Afghani naan bread

per person £16.50

*We sometimes vary the selection of dishes
in the Middle East Feast and the Indian Thali*

DESSERTS

Mango and white chocolate entremet £6.00

Lemon curd and mango pavlova £6.00

Chocolate and halva tart
with passion fruit and crème fraîche £6.00