

Lunch Grand Thali

SPICY POPPADOM

YOGHURT DIP

CORIANDER INFUSED SALAD

GUJARATI SAMOSA

Crisp savoury pastries stuffed with mixed vegetables.

ONION BHAJI

Crisp onions moulded into a sphere mesh then fried in a coating of gram flour until golden brown.

CHICKEN MAKHANI

Chicken cooked with tomatoes, fresh cream, butter and a selection of mild spices.

LAMB KARAH

Traditional dish prepared using a selection of scene's herbs and spices.

DAAL MAHARANI

Queen of Indian lentils made with four different pulses and cooked with aromatic spices, garlic, onion, tomato and finished with fresh cream

PILAU RICE

NAAN

DESSERT

Chocolate Fudge Cake

AVAILABLE 12-3PM
MONDAY TO FRIDAY

ADD £1 FOR
A GLASS OF PEPSI
DIET PEPSI
LEMONADE

ADD £2 FOR
1/2 PINT OF DRAUGHT LAGER
125ML HOUSE WINE

£17.95
PER PERSON

Terms and Conditions

Throughout the months of November and December all parties of 10 or more guests must choose from these allocated set menus.
Every single item listed will be prepared and placed on the table for sharing.

Booking Required

hello@scenedining.com

OR

0161 839 3929

for more information

Deposit

Deposit is required at £5 per person to confirm any booking.
This is non-refundable if any cancellations are made less than 7 days
Prior to the event date.

Any special dietary requirements or allergies must be sent via email
no later than 72 hours before the start of the event or to cancel or make
changes to a booking please email

hello@scenedining.com or call 01618393929

Looking forward to seeing you soon

The Scene Team

Seating Capacity

Our main indoor restaurant can seat up to 150 guests and these can be sectioned off into smaller areas of 70, 20 and 60. Our outdoor garden veranda where shisha is served can seat up to 50 guests and the riverside terrace up to 100 seated. For more information contact is via phone or email.

Allergy Advice

We cannot guarantee that all our dishes are dairy/nut/gluten/egg free (or any allergen free) as several dishes we make contain these products and they are all prepared in the same kitchen. Please advise your waiter/waitress if you have any allergies.



Scene Indian Street Kitchen



@sceneMCR



sceneisk



#sceneMCR

Christmas FEASTS



scene
indian street kitchen

0161 839 3929

4a Leftbank, Spinningfields, Manchester, M3 3AN

www.scenedining.com

£17.50
PER PERSON

LUNCH
VEGETARIAN GRAND THALI

SPICY POPPADOM

YOGHURT DIP

CORIANDER INFUSED SALAD

GUJARATI SAMOSA

Crisp savoury pastries stuffed with mixed vegetables.

ONION BHAJI

Crisp onions moulded into a sphere mesh then fried in a coating of gram flour until golden brown.

BOMBAY ALOO

Potatoes cooked with onions, tomatoes, garlic and ginger in a tangy sauce.

PANEER BUTTER MASALA

Paneer cubes cooked with fresh cream, butter and a selection of mild spices.

DAAL MAHARANI

Queen of Indian lentils made with four different pulses and cooked with aromatic spices, garlic, onion, tomato and finished with fresh cream.

PILAU RICE

NAAN

DESSERT

Chocolate Fudge Cake

AVAILABLE 12-3PM
MONDAY TO FRIDAY

ADD £1 FOR
A GLASS OF PEPSI
DIET PEPSI
LEMONADE

ADD £2 FOR
1/2 PINT OF DRAUGHT LAGER
125ML HOUSE WINE

PLEASE ADVISE WAITER/WAITRESS IF YOU HAVE ANY ALLERGIES

£26.00
PER PERSON

Feast
O N E

MIN 4 PERSONS

STARTER

POPPADOMS & PICKLE TRAY

FISH AMRITSARI

Fish marinated in selected herbs and spices, then lightly fried.

MALAI TIKKA

Chicken thigh pieces marinated with yoghurt, cheese, cream, ginger, garlic, fresh coriander, green chillies and flavoured with aromatic spices then grilled.

LAMB CHOPS

Succulent and tender lamb chops, marinated with wheat and special spices, then grilled over charcoal.

ONION BHAJI

Crisp onions moulded into a sphere mesh then fried in a coating of gram flour until golden brown.

ALOO PAPRI CHAAT

Crisp fried dough wafers known as papri served with spiced chickpeas and potatoes topped with yoghurt and tamarind chutney and garnished with sev.

MAIN

CHICKEN MAKHANI

Chicken cooked with tomatoes, fresh cream, butter and a selection of mild spices.

LAMB KARAH

Traditional dish prepared using a selection of scene's herbs and spices.

CHICKEN JALFREZI

Chicken prepared in a spicy sauce of onions, peppers, fresh ginger, green chilies and coriander leaves, served with spring onions, fresh coriander and a dash of whole black cumin.

MALAI KOFTA

Vegetarian dumplings made with paneer and potatoes and simmered in aromatic spices.

DAAL MAHARANI

Queen of Indian lentils made with four different pulses and cooked with aromatic spices, garlic, onion, tomato and finished with fresh cream.

PILAU RICE

Aromatic basmati rice cooked with cumin, cardamom, and cinnamon.

NAAN

Classic Indian bread cooked in the tandoor.

DESSERT

Chocolate Fudge Cake with Ice Cream.

CHRISTMAS CRACKERS PROVIDED

ALL FOOD IS PLACED ON THE TABLE FOR SHARING

*** PLEASE ADVISE WAITER/WAITRESS IF YOU HAVE ANY ALLERGIES**
AVAILABLE ON EVENING S ONLY
VEGETARIAN OPTIONS AVAILABLE

£30.00
PER PERSON

Feast
T W O

MIN 4 PERSONS

STARTER

POPPADOMS & PICKLE TRAY

LAMB CHOPS

Succulent and tender lamb chops, marinated with wheat and special spices, then grilled over charcoal.

LUCKNOWI CHICKEN WINGS

Chicken wings marinated overnight in spicy marinade and grilled.

AJWANI MACCHLI TIKKA

Fish cakes are infused with ajwain and aromatic spices.

TANDOORI TIGER PRAWNS

Tiger prawns marinated with yogurt, vinegar, delicate herbs & special tandoori spices and grilled.

ALOO TIKKI CHAAT

Green peas and potato cakes served with spiced chickpeas and drizzled with assorted chutneys and sweet yoghurt.

MAIN

LAMB RAJASTHANI LAAL MAAS

Slow cooked meat in chilli, yoghurt and spices.

CHICKEN MAKHANI

Chicken cooked with onions, tomatoes, fresh cream, butter and a selection of mild spices.

MACHER JOHL

Traditional bengali dish where fish is cooked in a hot mustard laden thin broth.

MALAI KOFTA

Vegetarian dumplings made with paneer and potatoes and cooked in a rich and creamy tomato sauce.

ALOO GOBI

Cauliflower florets and potatoes cooked in a dry sauce with our special blend of spices.

PILAU RICE

NAAN

DESSERT

Chocolate Fudge Cake with Ice Cream

CHRISTMAS CRACKERS PROVIDED

ALL FOOD IS PLACED ON THE TABLE FOR SHARING

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AVAILABLE ON EVENING S ONLY
VEGETARIAN OPTIONS AVAILABLE