

Lunch Grand Thali

SPICY POPPADOM

YOGHURT DIP

KACHUMBER 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.

SUBZI MILLION

Seasonal vegetables cooked in a spicy tomato, onion and chilli sauce.

PILAU RICE

NAAN

DESSERT

Chocolate Fudge Cake

AVAILABLE 12-3PM
MONDAY TO FRIDAY

ADD £1 FOR
A GLASS OF PEPSI
DIET PEPSI
LEMONADE
1/2 PINT OF DRAUGHT LAGER
125ML HOUSE WINE

£18.95
PER PERSON

Terms and Conditions

All parties larger than 6 guests are advised to choose from our set menus. All food is placed on the table for sharing

Booking Required

hello@scenedining.com

or

0161 839 3929

for more information

Deposit

Deposit of £5 per person is required to confirm the booking. This is non-refundable if your booking numbers change or if there are any cancellations 7 days before your event. All requested changes must be made via email.

Any special dietary requirements or allergies must be sent via email no later than 72 hours before the start of the event.

To cancel or make changes to a booking please email
hello@scenedining.com

Looking forward to seeing you soon

The Scene Team

Seating Capacity

The Main Restaurant holds up to 150 guests and can be sectioned for smaller groups. Our Private VIP area can seat up to 20 guests. Our Outdoor Veranda seats up to 50 guests. We also have a large 'Rive' Terrace Event Space, available for standing guests upto 250. For enquiries please contact via phone or email.

Allergy Advice

We cannot guarantee that all our dishes are dairy / nut / gluten / egg 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



scenisk



#scenemcr

Christmas FEASTS



0161 839 3929

4a Leftbank, Spinningfields, Manchester, M3 3AN

www.scenedining.com

£16.95

PER PERSON

LUNCH**VEGETARIAN GRAND THALI****SPICY POPPADOM****YOGHURT DIP****KACHUMBER 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.

TARKADAAL

Yellow lentils tempered with a sprinkling of coriander leaves, ginger, garlic and cumin seeds.

SUBZI MILLONI

Seasonal vegetables cooked in a spicy tomato, onion and chilli sauce.

PANEER BUTTER MASALA

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

PILAU RICE**NAAN****DESSERT**

Chocolate Fudge Cake

**AVAILABLE 12-3PM
MONDAY TO FRIDAY****ADD £1 FOR
A GLASS OF PEPSI
DIET PEPSI
LEMONADE****1/2 PINT OF DRAUGHT LAGER
125ML HOUSE WINE**

£26.00

PER PERSON

MIN 4 PERSONS

STARTER**POPPADOMS****PICKLE TRAY****FISH AMRITSARI**

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

CHICKEN TIKKA

Chicken cubes seasoned with Scene's special spices and grilled over charcoal.

LAMB CHOPS

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

VEGETABLE CUTELES

A breaded vegetarian starter with potatoes and seasonal vegetables.

GUJARATI SAMOSA

Crisp savoury pastries stuffed with mixed vegetables.

MAIN**CHICKEN MAKHANI**

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

LAMB KARAHII

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

DHABA MURGH

A Punjab favourite. Chicken cooked in a thick sauce with peppers, spring onions, fresh coriander and roasted spices.

SUBZI MILLONI

Seasonal vegetables cooked in a spicy tomato, onion and chilli sauce.

TARKADAAL

Yellow lentils tempered with a sprinkling of coriander leaves, ginger, garlic and cumin seeds.

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 ONLY

VEGETARIAN OPTIONS AVAILABLE

Feast

O N E

£30.00

PER PERSON

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.

SALMON TIKKI

Fresh Salmon mixed with special spices, potatoes, tomatoes and shallow fried.

SWEET CHILLI KEBAB

Mini chicken kebabs made with a sweet chilli marinade.

LAHSEN MUSHROOM

Mushrooms marinated with garlic, ginger, lime, green chillies, herbs lemon pepper and spices, then grilled.

MAIN**SCENE HANDI GOSHT**

A scene speciality dish. Lamb cooked with aromatic spices in dum pukht style.

CHICKEN MAKHANI

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

CHICKEN PUNJABI MASALA

Traditional Desi home-style chicken thigh cooked with fresh tomatoes, garlic, ginger and aromatic spices.

PANEER BUTTER MASALA

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

BOMBAY ALOO

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

SAFFRON LEMON RICE

Basmati rice cooked with saffron, fresh lime and tempered with mustard and cumin seed.

PILAU RICE**NAAN****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 ONLY

VEGETARIAN OPTIONS AVAILABLE