

SILK ROAD JOURNEYS FESTIVAL OF LIGHT

A Diwali Celebration

Step into a vibrant Diwali celebration filled with light, colour and culture. Inspired by the historic Silk Road, tonight's journey brings people together through delicious Indian food, creative workshops and live performance, celebrating the triumph of light over darkness and the joy of togetherness.

Evening Programme

Welcome & Arrival

Settle in with a welcome drink as we begin our Festival of Light celebration.

Indian Music & Dance

Experience the colour, rhythm and energy of Indian culture through live performance.

Diya Painting Workshop

Decorate your own traditional clay diya, a symbol of light and hope, to take home as a keepsake.

The Art of Dosa

Discover the skill behind this South Indian favourite with a live cooking demonstration and freshly prepared tasting.

Chai Wallah Tea Experience

Finish the evening with freshly brewed Indian chai, served street-style alongside traditional Indian sweets.



Diwali Tasting Menu

A colourful selection of Indian dishes served throughout the evening, celebrating the rich spices, vibrant flavours and spirit of sharing at the heart of Indian hospitality.

Appetisers

Poppadums, Chutneys & Bombay Mix

A selection of crisp Indian snacks served with traditional chutneys and accompaniments.

Starters

Vegetable Pakoras

Crisp, golden vegetable fritters seasoned with aromatic Indian spices.

Murgh Malai Tikka

Tender chicken marinated in yoghurt, cream, cheese, cardamom and delicate spices.

Aloo Tikki

Golden potato patties flavoured with aromatic spices, fresh coriander and green chilli.

Served with fresh salad.

Main Course

Dal Makhani

A rich, slow-cooked black lentil dish finished with butter and cream.

Spiced Okra

Tender okra cooked with fragrant Indian spices.

Butter Chicken

Succulent chicken in a rich, creamy tomato sauce with warming spices.

Served with jeera rice and garlic naan.

Sweet Finish

Traditional Indian Sweets

A colourful selection of festive Indian sweet treats.

Fresh Fruit Platter

Mango, kiwi and pineapple.

*Please speak to our team about any allergies or dietary requirements.
Dishes may contain common allergens, and cross-contact may occur during preparation.*