



## Afternoon Tea

Monday - Friday 2:30pm - 5pm  
Saturday 12noon - 5pm

Afternoon Tea - £18.95  
Gentlemen's Afternoon Tea - £18.95  
Guilt-Free Afternoon Tea - £22.95  
Celebration Afternoon Tea - £26.50

## Set Lunch Menu

Monday - Friday 12noon - 2:30pm  
Saturday 12noon - 5pm

2 courses - £12.95 3 courses - £15.45



01889 271082

enquiries@weston-hall.co.uk • www.weston-hall.co.uk

## FOOD

# Finest Indian dining crafted with the freshest ingredients

### Commercial feature

The Viceroy Restaurant is a fine dining Indian restaurant on the edge of Cannock Chase in Milford, Stafford.

Dishes are created using the finest local market produce and crafted with meticulous attention, which reference Indian and Bangladeshi culinary heritage and wealth of ingredients.

Ain Ullah, Chef Director, said he often gets asked when he goes out for dinner what elements does he enjoy.

He said: "One of my favourite things about going out for a curry is when they bring out that silver spinning tray of Indian sauces and condiments with the poppadoms."

"There's something so satisfying about spooning out the different chutneys and pickles for picking at with crushed poppadoms whilst waiting for your food."

"Of course, you can quite easily buy most of these pickles from the supermarket nowadays – but making your own at home may not be quite as hard work as you might think."

"Plus, imagine how impressed your friends and family will be when you tell them you even made the chutney!"

"I've got loads of Indian condiments to choose from, up from easy-to-make options like Mint Raita – a deliciously refreshing yoghurt dip – up to more complex options like Amla Chutney, which is kind of like an Indian



The Viceroy Restaurant and Chef Director Ain Ullah

gooseberry jam pickle, which is my favourite."

Mr Ullah shares his recipe for Tamarind Chutney.

### Tamarind Chutney

Ingredients:  
200g tamarind pulp  
100ml water  
70g palm sugar  
4 garlic cloves, peeled but left whole  
1 teaspoon cumin seeds  
1 teaspoon fennel seeds  
1 teaspoon ground ginger  
1 teaspoon black salt  
2 dried red chillies

1/2 teaspoon black peppercorns

Method: Put all the ingredients into a large pan and bring it the boil. Simmer for about 15 minutes, stirring, until the mixture is fairly thick. remove from the heat and pass through a sieve. Leave to cool completely, then chill until required.

This chutney will keep in a covered container in the fridge for up to two months. Once opened, use within a month.



# STAFFORD

# Cheese, Ale and Food Festival

Meet GBBO's James Hillery



FRIDAY 15, SATURDAY 16, SUNDAY 17 JUNE 2018  
THROUGHOUT STAFFORD TOWN CENTRE

