

# Happy Valentines

## इंटरिअर

### Sheek Kebab

Minced lamb cooked in tandoor on skewers, served with mint corriander chutney.

### Garlic Chicken Tikka

Marinated in mustard oil, fennel and tandoori masala

### Fish Pakora

Indian white fish (similar to haddock) coated in a lightly spiced batter.

### Onion Bhaji (V)

Popular Indian appetiser

### Chicken Chaat

Stir fried chicken with onions, garlic and tomato puree. Served in a poori.

### Samosa Chaat (V)

Vegetable Samosas topped with chick pea dressing, garnished with yoghurt and red onion.

### Potato and Aubergine Tikki (V)

Lightly spiced potato and aubergine cakes finished with drizzle of tamarind chutney.

## लानि कुरिअर

(choice of one.)

### Chicken Korma (n)

Popular mild curry cooked with an almond paste and cream.

### Tikka Masala (n)

(Chicken, Lamb or Vegetable)

Popular mild fruity curry dish.

### Chicken Naga

Spicy madras type curry using a unique East Indian chilli – Naga.

### Chicken Shaslik

Succulent pieces of chicken tikka served on skewers with oven roasted green peppers and onions.

### Lamb Sag Karai

Choice of tikka meat fused with spinach, cooked with, onions, tomatoes and garlic – medium dish.

### Chilli Garlic Chicken

Spicy dish with simmered with ginger, chilli and fried garlic.

### Balti Lazeez

Chicken, Lamb and Prawn cooked together in medium spiced sauce with onions, ginger and garlic.

### Lamb Biryani

Lamb stir fried with pilau rice and roasted spices served with vegetable curry sauce side dish.

## इंडरिअर

(choice of one.)

### Naan

Plain, Peshwari or Garlic

### Rice

Boiled, Pilau or Mushroom

### Chips

**For Third course you can either choose dessert or extra sundry or side dish of sag aloo or tarka daal.**

## डिअरिअर

### Mousse Stracciatella

Layers of cocoa sponge filled with semifreddo style vanilla cream.

### Kulfi Ice Cream

Pistachio or Mango flavoured Indian ice cream.

### Warm Chocolate Brownie

Home made chocolate brownie served with double cream.