

# Pappadoms and Pickles

## Starters

(choice of one)

### Sheek Kebab

Tender mince lamb cooked over charcoal

### Fish Pakora

Lightly spiced white boneless fish in gram flour batter

### Chicken Tikka

Marinated sliced chicken breast cooked in tandoor oven

### Chicken Chaat

Finely sliced chicken tikka, cooked in a rich masala sauce then served in a poori.

### Aloo Tikki (V)

Patties of shallow fried lightly spiced mashed potato.

### Onion Bhaji (V)

Popular Indian appetiser

### Veg Samosa (V)

Mixed vegetables in a thin crispy pastry parcel.

## Main Courses

(choice of one)

### Tikka Masala (N)

Mild curry cooked in a fruity, creamy sauce.  
(chicken, lamb or vegetable)

### Chicken Korma (N)

Mild dish with hint of almond cooked in a rich, butter cream sauce.

### Lamb Balti

Cooked with fresh ginger, onions and tomatoes – medium.

### Chicken Karahi

Influenced by Punjabi style cooking – tender chicken cooked in blended sauce of herbs, spices, onions and tomatoes.

### Chicken Madras (or Veg)

Spicy chicken dish cooked with fiery red chilli powder.  
– veg option available

### Special Biryani

Basmati rice mixed in with chicken, lamb and prawn.  
Served with a vegetable curry sauce.

### Prawn Jalfrezy

Spicy dish cooked with onions, green peppers and fresh green chillies.

### Balti Palak Aloo Daal (V)

Lentils, potato and spinach cooked in medium spiced sauce.

## Sundries

Selection of garlic naan, plain naan, Pilau Rice, mushroom rice and chips will be provided for the table.

N - contains nuts; V- Vegetarian