

Set Menu

Starters

(choice of one)

Sheek Kebab (M)

Tender mince lamb cooked over charcoal

Paneer Tikka (V, D)

Marinated Tandoored Indian cheese

Chicken Tikka (D, M)

Marinated sliced tandoori chicken breast

Chicken Chaat (D, M, G)

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

Mustang Aloo (M, V)

Nepalese potato wedges – sweet and spicy

Onion Bhaji (M, V)

Fried onion in gram flour

Samosa with Chana (V, G)

With a chickpea and tamarind dressing.

Main Courses

(choice of one)

Tikka Masala (N, D, M)

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

Chicken or Lamb Korma (N, D, M)

Mild dish with ground almond in a rich cream sauce.

Lamb Balti

Cooked with fresh ginger, onions and tomatoes – medium.

Punjabi Butter Chicken (N, D, M)

Traditional Punjabi butter chicken – medium

Chilli Paneer (V, D, M)

Fried paneer, onions, peppers and chilli

Hara Naga (D, M)

Spicy chicken dish cooked using a unique tasting east Indian chilli pickle.

Chicken Shaslik (D, M)

Pieces of marinated chicken 'tandoored' with green peppers and onions.

Haandi Chicken (D, M)

Slow cooked with aromatic spices in rich flavoured sauce – spicy.

Vegetable Sag Aloo (V, M)

Mixed vegetables medium spiced sautéed with spinach and potatoes.

Sundries

(choice of one)

Naan (G)

Plain, Peshwari or Garlic

Rice

Boiled, Garlic, Mushroom or Pilau

N – contains nuts; V – Vegetarian; G – contains gluten; M – Mustard; D – Dairy