



Christmas Menu

CHOICE OF STARTERS

Non-Veg CHICKEN TIKKA

GARLIC TIKKA & MUSHROOMS

Marinated chicken or lamb tossed in fresh garlic and mushrooms

KALI MIRCH

Chicken strips marinated in garlic, lime juice and mild spices then stir fried with tamarind sauce

CHATT

Diced chicken or lamb mildly spiced with chat masala sauce served with a puffed puree

Vegetarian

VEG. SAMOSA

ONION BHAJEE

ALOO CHOP WITH GARLIC MUSHROOMS

Soft and fluffy spiced potato balls on a bed of sauteed mushrooms and garlic

Seafood

MACHLI BIRAN

Bangladeshi boneless fish, very lightly spiced with a touch of haldi, onion, peppers and coriander

JINGA BEL PUREE

King sized prawns gently spiced with garlic, ginger and onions. Served with fried puffy bread

PRAWN PUREE

Sharing Platter

VOUJON MIX PLATTER

Lamb tikka, chicken tikka, sheek kebab and onion bhajees

SOBJI PLATTER (V)

A beautiful vegetarian combination of pakora, onion bhajee, vegetable samosa and paneer tikka

SEAFOOD PLATTE

A selection of succulent fish and prawns

(shared between two)

CHOICE OF MAINS

Tandoori Specialities

CHICKEN OR LAMB SHASLICK

Marinated with mild herbs and spices grilled in a tandoori with tomatoes, onions and fresh green peppers

CHICKEN TIKKA GARLIC

Diced spring chicken pieces marinated with fresh ground spices and herbs, with fresh garlic, spring onions and peppers

TANDOORI GARLIC DUCK

duck marinated in delicate herbs and spices grilled in a tandoori then pan fried with onions, green peppers

Vegetarian

SOBZI BEGAN BAHAR

Mixed vegetable lightly spiced with fresh ground spices, cooked with tomatoes, onions, aubergines, chickpeas and spinach

ALOO CHANA CHANTHRI

Potatoes, mushrooms and chick peas cooked in herbs and spices in a medium dry sauce

PANEER SHASHLICK BHUNA

Indian vegetable cheese cooked with potatoes, red and green peppers, in a medium spiced sauce. Served with salad

VEG KORMA

Mixed Vegetables cooked with ground almonds and coconut in a rich creamy sauce

Seafood

GOAN FISH

Indian boneless white fish pan fried with herbs and spices and cooked with coconut milk, red chillies and mustard seeds (fairly hot)

SALMON TIKKA MASSALA

Morsels of pink salmon marinated in spices, roasted in the oven then smothered in tikka massala sauce

KING PRAWN BHUNA

A semi dry dish prepared with chopped onions, ginger, garlic and green peppers, lightly spiced

KING PRAWN ALPHONSO

Fresh cream, mango puree, bay leaves and lemon juice, in a thick sauce of onions and mild spices. Garnished with a slice of fresh mango

Chicken or Lamb

NAWABI

Herbs and spices with mushrooms, onions, tomatoes and brandy
(Served on a sizzler)

CHICKEN TIKKA MASSALA

Spicy, smooth and creamy masala sauce with aromatic herbs and spices. (available with lamb)

NORTH BENGAL GARLIC

Fried garlic, green chillies & onion cooked in a spicy sauce (hot)

MADRAS

Fairly hot sauce in ground spices

DHABA DE GOSTH

Lamb marinated with mustard oil, ginger, garlic, yoghurt, cumin seeds and chillies, slowly simmered in a marrow bone stock

CHICKEN JALFREZI

Chopped onions, capsicum and green chillies. (slightly hot)

MUMBAI SAAG

Spinach, garlic, green peppers, onions and fresh green chillies with our homemade chilli pickle (hot)

ROYAL NAGA

A very hot spicy curry cooked with Bangladeshi chillies and coriander

SALI

Diced chicken cooked in medium sauce with spinach and garlic. Garnished with lightly spiced straw potatoes

BHUNA

A semi dry dish prepared with chopped onions, ginger, garlic and green peppers, lightly spiced

DANSAK

Cooked with lentils and pineapple in a spicy sauce with lemon juice

KORMA

Almond and coconut in a rich creamy sauce (mild)

Biryani

Served with a vegetable curry

CHICKEN OR LAMB

VEGETABLES

(mixed seasonal vegetables)

EXTRAS

PAPADOM (plain or spicy) £0.90

PICKLES & CHUTNEY (each) £0.90

CHIPS £3.15

GREEN SALAD £3.15

Veg. side dish

(1 side dish per couple)

SAG ALOO

Spinach and potatoes, lightly spiced with fresh garlic

BOMBAY ALOO

Lightly spiced baked potatoes

TARKA DHALL

Spiced lentils cooked with garlic

GARLIC MUSHROOM BHAI

Mushrooms cooked with onions, tomatoes and fresh garlic

CAULIFLOWER BHAI

Florets of cauliflower cooked with onions, tomato and garlic

Bread / Rice

PLAIN NAN

GARLIC NAN

PESHWARI NAN

CHEESE NAN

KEEMA NAN

GARLIC & CORIANDER NAN

STEAMED RICE

PILAU RICE

GARLIC FRIED RICE

MUSHROOM PILAU RICE

Christmas BANQUET £25.95

For all Seafood or Duck dishes there's a surcharge of £1.95 (starters) £3.95 (mains)

ALLERGIES

If you suffer from any allergies or have a special dietary requirement, please tell us before you order