

## £20 PER HEAD

Available in Nov and Dec  
Vegetation Options

*All the dishes listed below in the mains section will be served as one meal on the table*

### TO START VEGETABLE CHOPS

*Spiced dumplings made of peas, carrots and beetroot, fried until crispy and served with chilli-garlic sauce*

OR

### MAKKAI PIAYZI

*Onion bhaji made with slices of fresh onion coriander and sweet corn in a seasoned gram flour batter*

## MAINS

### PANEER MASALA

*Paneer dices in a rich nutty, tomato and creamy gravy, flavoured with fenugreek and garam masala.*

### ACHARI BAINGAN

*Baby aubergine, tossed in piquant sauce flavoured with panchporan (five spices) and mixed pickle*

### KERALA FISH CURRY

*Tilapia fish steaks simmered in a light and spiced stew of coconut and onions, flavoured with curry leaves and black pepper*

### SUPPORTED WITH HOUSE SPECIALITY PULAO

*Basmati Rice cooked with Fresh Vegetables and Herbs*

### SAG PANEER

*Fresh Spinach Cooked with Cheese in garlic flavour*

### BOMBAY GOBI

*Spicy Cauliflower*

### MIXED NAN BREADS

*(Plain, Garlic)*

*A non- refundable deposit of £10 per person is required to confirm your booking. Christmas Meal pre-ordered is advisable.*

*An extensive selection of fine wines and champagne are available to complement our superb cuisine. Vegetarians' meals available English meals can be provided by an advanced request.*

*All prices are inclusive of VAT*

*There will be a 10% service charge on all parties of 8 and over*

## £30 PER HEAD

Available on New Year's Eve

*Please Select Your Starter and Main Course and we will organise the rest including a glass of Prosecco*

### TO START NARANGI SCALLOP

*Pan fried king scallops with tangy citrus salad*

### MURG MALAI TIKKA

*Grilled chicken supreme served with cranberry chutney*

### OLD DELHI STYLE LAMB CHOPS

*Red chilli and basil coated lamb chops, served on minted onion salad*

## MAINS

### LAMB ADRAKI

*Ginger flavored lamb curry with tomato & onion sauce*

### MURGH BADAMI KORMA

*Chicken fillets cooked in satin smooth rich sauce of almond, cream and yoghurt.*

### NARAM DUCK

*Roasted Duck cooked in a slightly spiced honey sauce*

### SUBJ NAVRATTAN KORMA

*Seasoned Vegetables, paneer, broccoli, Spinach simmered in saffron sauce*

### SUPPORTED WITH HOUSE SPECIALITY PULAO

*Basmati Rice cooked with Fresh Vegetables and Herbs*

### ACHARI ALOO

*Baby potatoes cooked in pickling spices*

### NIRAMISH

*Stir-fried seasonal vegetables*

### MIXED NAN BREADS

*(Plain, Peshwari, Garlic)*

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## CHRISTMAS MENU

*Available in November and December*

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### TO START

#### CHICKEN CHAT MASALA

*Spiced Hot, Sweet and Sour Chicken. Served with Puree and Salad*

OR

#### ANGARI MURG TIKKA

*Boneless Chicken breast cooked in clay oven marinated in yogurts, chilli and garlic seasoned with herbs and homemade spices*

### MAINS

#### MURGH TIKKA MASALA

*Special tikka chicken barbecued in tandoor, then cooked with fresh yoghurt and a mixture of medium spices giving a unique taste and rich flavour*

#### NARAM TURKEY

*Roast Supreme Turkey in deliciously spiced honey sauce*

#### KHAZANA DAL-E-GOSHT

*Diced lamb cooked with lentils and medium spiced with sweet and sour: from the house of dhansak.*

### SUPPORTED WITH

#### HOUSE SPECIALITY PULAO

*Basmati Rice cooked with Fresh Vegetables and Herbs*

#### SAG PANEER

*Fresh Spinach Cooked with Cheese in garlic flavour*

#### BOMBAY GOBI

*Spicy Cauliflower*

#### MIXED NAN BREADS

*(Plain, Garlic)*

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## £25 PER HEAD

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### TO START

#### ANGARI MURG TIKKA

*Boneless Chicken breast cooked in clay oven marinated in yogurts, chilli and garlic seasoned with herbs and homemade spices*

OR

#### KATHI KEBAB

*Diced tender roast lamb, tossed with onions and tomatoes, well spiced, served in butter chapatti*

### MAINS

#### MURGH TIKKA JALFREZI

*Pieces of tikka spring chicken, cooked in a special sauce with capsicum, onion and tomatoes, medium to hot spiced,*

#### NARAM TURKEY

*Roast Supreme Turkey in deliciously spiced honey sauce*

#### HOME STYLE LAMB CURRY

*House speciality of spring lamb cooked with baby potatoes and softened with coconut milk, tempered with curry leaves and black mustard seeds*

### SUPPORTED WITH

#### House Speciality Pulao

*Basmati Rice cooked with Fresh Vegetables and herbs*

#### Chatri

*Fresh Mushroom mostly cooked with onions*

#### Bhindii

*Tender Oakra, Srir fried with herbs and spices*

#### Mixed Nan Breads

*(Plain, Peshwari, Garlic)*

### TO FINISH

*Gulab Jamon with Ice Cream*

*Tea or Coffee*

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#### BORO CHINGRI BHUNA

*Bay of Bengal fished tiger prawns, tossed in garlic, ginger and shallots, delicately spiced with lime zest*

OR

#### PANCH MISHALI

*Diced tender roast lamb, tossed with onions and tomatoes, well spiced, served in butter chapatti*

### MAINS

#### TURKEY TIKKA JALFREZI

*Pieces of tikka of Turkey, cooked in a special sauce with capsicum, onion and tomatoes, medium to hot spiced.*

#### GOSHT SALLI JARDALOO

*Classic Parsee dish of tender spring lamb cooked with apricots, herbs and spices, topped with crisp straw potatoes*

#### CHINGRI SAGWALA

*King Prawn and fresh spinach cooked with garlic, ginger, cumin herbs and spices*

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