

SPECIAL OFFER - DINNER

SEPTEMBER/OCTOBER

THREE COURSE MEAL FOR £23.95

MINIMUM ORDER FOR TWO, TEN OR MORE WITH ONLY PRE-ORDER

APPETISERS

WHEAT CRISP, SPICY CHICKPEAS, SWEET YOGHURT, MINT & TAMARIND
OR

POTATO CAKES, CREAMED SPINACH, TAMARIND CHUTNEY
OR

ONION BHAJI, SERVED WITH MINT & TAMARIND CHUTNEY
OR

TILAPIA FISH MARINATED WITH SPICES, DEEP FRIED, MINT CHUTNEY
(SUPPLEMENT £3.00)
OR

CHILLI CHICKEN STIR FRIED WITH GINGER, GARLIC & PEPPERS IN SOYA
(SUPPLEMENT £3.00)

MAIN COURSE

INDIAN COTTAGE CHEESE, SEASONAL VEGETABLES IN MASALA SAUCE.
OR

TANDOOR GRILLED CHICKEN SUPREME TIKKA MARINATED IN PICKLING SPICES,
PAPRIKA, GINGER, GARLIC PASTE & YOGHURT
OR

CHICKEN TIKKA MASALA COOKED IN A CREAMY TOMATO SAUCE
OR

BABY LAMB COOKED WITH AROMATIC SPICE MIX AND SAFFRON
(SUPPLEMENT £5.00)
OR

PRAWN COOKED IN A CREAMY SAUCE WITH MUSTARD & COCONUT
(SUPPLEMENT £5.00)

SERVED WITH

JEERA ALOO, STEAMED RICE & FRESHLY BACKED NAAN BREAD

ADD ANY SIDE DISH FOR JUST £5.00

DAL MAKHANI, TADKA DAL, CAULIFLOWER OR SAAG MUTTER,

DESSERTS

WILD BERRY PUDDING OR GULAB JAMUN & ICE CREAM

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE ASK A MEMBER OF STAFF ABOUT THE
INGREDIENTS IN YOUR MEAL. ALL PRICES ARE INCLUSIVE OF VAT.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.