



Valentines Dinner Menu

3 COURSES £29.95 PER PERSON

First Course

MIXED PLATTER CONSISTING OF LAMB MINCED KEBAB, CHICKEN TIKKA AND ONION BHAJI

MIXED PLATTER OF ONION BHAJI, PUNJABI SAMOSA AND VEG SAMOSA

Main Course

CHICKEN TIKKA MASALA- MARINATED, BARBECUED AND SERVED IN A MILD CREAMY MASALA SAUCE

BHUNJON- OUR SPECIALITY, SLOW COOKED LAMB IN A MEDIUM SPICED SAUCE

GOAN CURRY- COOKED IN A DELICIOUS VIBRANT SAUCE OF COCONUT MILK, A HINT OF CHILLI TO GIVE IT A SUBTLE KICK. CHOICE OF CHICKEN OR KING PRAWN

JALFREZI- CHICKEN OR LAMB IN A MEDIUM TO HOT SPICED SAUCE

PANEER TIKKA MASALA – PREPARED WITH PANEER TIKKA, BLENDED WITH YOGHURT, FRESH CREAM AND ALMONDS

KORMA – SERVED IN A MILD CREAMY SAUCE

NAGA- CHICKEN OR LAMB SMOTHERED IN HERBS, SPICES AND THE INFAMOUS NAGA CHILLI, HOT YET PACKED FULL OF FLAVOUR

MIX VEGETABLE KARAI – MEDIUM SPICED CURRY, WOK COOKED WITH GRILLED PEPPERS AND ONIONS

Sharing Accompaniments

PILAU RICE

GARLIC NAAN

Dessert

TEA OR COFFEE

ICE CREAM

CHOCOLATE FUDGE CAKE

CHOICES ABOVE CAN BE ALTERED TO CATER FOR VEGETARIANS, VEGAN AND GLUTEN FREE DIETARY REQUIREMENTS