ANNIVERSARY Celebration



3 COURSE MENU

# £25 Per Person

## TO BEGIN

### POPPADUM'S & CHUTNEY

### **STARTERS**

#### ONION BHAILV

Crisp onion roundlets in light batter with traditional spices, deep fried served with home-made red chilli sauce.

### SABZI SAMOSA VDG\*

Crispy filled pastry with spicy mixed vegetables served on a bed of spicy chickpeas.

#### TIKKA TRIO D

Succulent pieces of chicken breast marinated and roasted in clay oven in three different flavours.

#### FISH AMRITSARI

Fresh Tilapia fillet coated in a light batter with ginger, fresh roasted garlic & light touch of sun-dried Kashmiri chilli. Served with a home-made red chilli sauce.

# MAIN COURSE

All mains can be made Vegetarian and Pescatarian

### RAILWAY BALTI D\*

A delicious lamb Kashmiri style Balti. Cooked with peppers, tomato, garlic & yoghurt.

#### MURGH MASALA DN\*

Chicken Tikka, cooked in a blend of tandoori spices and ground almonds cooked in a creamy sauce.

#### BHUNA METHI GOSHT

Warm exotic flavours! Lamb cooked with onion, tomato, fenugreek and garam masala spice blend in a rich sauce.

#### MURGH KAALIMIRCH DN\*

Finest flavours only taste can describe! Chicken Tikka cooked in a exquisite creamy sauce with cashew nuts, peppercorn, onion, tomato, garlic, ginger & curry leaf.

## **RICE & BREADS**

PILAU OR STEAMED RICE PLAIN NAAN VDG

If you have any allergies or dietary requirements, we kindly ask that you inform our staff so that we may tailor your meal to your preferences.

Table reservations are limited to 2 Hours

V - Vegetarian D - Dairy N - Nuts G - Gluten \* - Dairy Free on request