



Indian Speciality Menu

Saturday 28th March 2020

TO START

All starters will be served with an assortment of Indian Chutneys & Papadoms (V)

Please choose from:

- *Chicken Tikka Skewers – Tender chunks of chicken breast marinated in yoghurt, a blend of Indian spices served with a salad garnish & lemon.*
- *Sheek Kebabs – made from ground lamb mince and a mixture of Indian spices served with mint yoghurt sauce and a salad garnish & lemon.*
- *Vegetable Samosa's – Crisp, savoury, fried parcels with potato & assorted vegetables served with chutneys & a salad garnish & lemon (V)*
- *Sizzling Lamb – Tender lamb strips with garam masala, peppers, chilli & onions served with a salad garnish & lemon*

THE MAIN EVENT

All main courses are served with Pilau Rice, Naan bread, Onion Bhaji & Sag Aloo (V)

Please choose from:

- *Chicken Korma – Chicken breast in a mild, coconut creamy textured sauce.*
- *Vegetable Dhansak – assorted seasonal vegetables with lentils, garlic & lemon flavours all merging together in a beautiful hot, sweet & sour sauce (V)*
- *Lamb Madras – a popular South Indian dish comprised of succulent lamb in a fairly hot sauce with garlic & tomato puree.*

Indian Menu £20 pp

£5 per person deposit required on booking

Please ask your waitress for the dessert menu (not included in the price)