



# Banquet Menu

Sunday to Thursday Order all you can eat\*  
£17.95 per head - £11.95 (under 12's)



## STARTERS

### Papadoms

### Meat & Vegetable Samosas (g)

### Onion Bhajee

**Aloo Chatt** (potato & chick peas cooked in a tangy chatt massala sauce)

**Chicken Chatt** (chicken & chick peas cooked in a tangy chatt massala sauce)

**Prawn Puree (g)** (spicy prawns served in a puffy bread)

### Chicken/Lamb Tikka

**Chicken Tikka Pakora** (chicken pieces marinated in herbs, deep fried in batter)

**Chicken Tikka Puree (g)** (spicy chicken tikka served in a puffy bread)

**Paneer Fusion (g)** (Indian cheese stir fried with green chilli and soya sauce)

### Chickpea & Mushroom pancake (g)

### Garlic Mushrooms

### Prawn Cocktail

## TRADITIONAL MAIN COURSE FAVOURITES

Traditional Dishes in a choice of Chicken, Lamb, Prawn or Vegetable

**Korma (n)** (mild cooked with coconut and cream)

**Rogan Josh** (cooked with tomato in a thick sauce)

**Saag** (cooked with spinach)

**Curry** (medium)

**Madras** (fairly hot)

**Vindaloo** (very hot)

**Bhuna** (medium cooked in a thick sauce)

**Dupiaza** (chunks of onion in a thick juicy sauce)

**Dansak** (hot, sweet & sour cooked with lentils)

**Korai** (medium hot with capsicum and onion)

**Biryani** (mixed with basmati rice)

**Balti** (medium with special spices)

**Jalfrezi** (hot with onion, tomato, capsicum & dry chili seeds)

**Chilli Massala** (hot spicy dish cooked with green chilli's & coriander)

**Passanda (n)** (thin slices marinated in light spices cooked in yoghurt simmered in a rich creamy sauce)

### Tikka Massala (n)

**Chicken/Lamb Tikka** (Dry)

## CHEFS RECOMMENDATIONS

### Buttered Chicken Tikka (n)

(creamy chicken dish marinated in mild spices, barbequed in a clay oven and cooked with coconut, cream and butter)

### Murgh Mirch Massala

(charcoal grilled chicken marinated in tandoori spices cooked with green chillies, coriander, tomato & capsicum in medium sauce)

### Hara Ghosth

(slices of lamb cooked with mint and green chillies)

### Naga Chicken

(chicken cooked in a hot West Indian chilli sauce with garlic capsicum and coriander)

### Sylhet Special Lamb

(Sliced lamb marinated in medium to hot spices with green chilli paste capsicum and coriander in a thick sauce)

### Xaccuti Chicken

(Goan Chicken curry cooked with dried whole chillies, coconut, milk and tomato)

### Chicken Tikka Stir Fry (g)

(marinated in exotic spices, cooked in a tandoori oven and stir fried in oriental sauces with peppers and spring onions)

### Sabz Ki Adrak

Mixed vegetable dish with ginger, curry leaf & cumin (medium)

## SIDE DISHES

### Vegetable Curry

**Saag bhajee** (Spinach)

### Mushroom Bhajee

**Saag Aloo** (Spinach and potato)

**Chana Paneer** (Chick peas cooked with cream and cheese)

### Bombay Potatoes

**Saag Paneer** (Spinach cooked with cream and melted cheese)

**Sag Dhall** (Spinach and lentils)

**Chana Massala** (Chickpeas)

**Mumbai Naga** (Spicy potatoes)

### Chips

## RICE

**Boiled Rice**

**Pilau Rice**

**Egg fried rice**

**Mushroom fried rice**

**Onion fried rice**

**Coriander Chilli Rice**

## BREAD

**Plain Naan (g)**

**Garlic Naan (g)**

**Peshwari Naan** (Stuffed with coconut) (g)(n)

**Cheese Naan (g)**

**Onion Naan (g)**

\*To benefit from the Banquet Menu, all members of the party must order from this menu; any excess food cannot be taken away and large amount of food left over, may be subject to a charge

King Prawn dishes not included but can be ordered at an additional cost of £3.95 per dish

(n) denotes dish contains nuts (g) denotes Gluten  
Please note that traces of allergens may also be found in other dishes

Some of our food products may contain other allergens, please ask a member of staff if you have any intolerances