



Banquet Menu

Sunday to Thursday - Order all you can eat* £18.95 per head - £12.95 (under 12's)



This menu contains numerous vegan options, please ask a member of staff for more information

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 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 & potato)

Chana Paneer (Chick peas with cream & cheese)

Bombay Potatoes

Saag Paneer (Spinach with cream & melted cheese)

Sag Dhall (Spinach & 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 (g)(n)

(Stuffed with coconut)

Cheese Naan (g)

Onion Naan (g)

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

*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

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