

SPECIAL DINNER MENU £15.00

Please select one item from each course.

Starter

CHICKEN PAKORA

Shredded Chicken in batter - deep fried.

VEGETABLE PAKORA

A subtle blend of herbs, spices and assorted vegetables with gram flour - deep fried.

SHRIMP COCKTAIL

Tiger Prawns in a marie-rose sauce.

GARLIC MUSHROOMS

Fried garlic with button mushrooms.

SAMOSA

Vegetable enclosed in a savoury pastry shell and deep fried.

Main Dish

VEGETABLE KORMA (Very Mild)

Cooked with fresh cream, coconut and mild spices.

CHASNI CHICKEN (Fairly Mild)

Barbecued Chicken cooked in a delicate sauce with a touch of mango chutney.

LAMB ROGON JOSH (Medium)

Cooked with garnished garlic, coriander and dressed with fried tomatoes.

PRAWN DOPIAZA (Medium)

Garnished with chopped onion, green peppers and tomatoes.

CHICKEN CHILLI GARLIC (Hot)

Roasted Chicken with chopped garlic and green chilli in a spicy sauce.

Served with Pilau Rice or Plain Nan Bread

Dessert or Coffee

MANGO KULFI

ICECREAM

Or

FRESH GROUND COFFEE
