

Banquet NIGHT MENU

Starter, Main,
Side and a choice
of Rice or Naan.

£14.99
pp

First select a Starter...

Mixed Kebab Platter

Lamb tikka, chicken tikka, shish kebab, onion bhaji

Chilli Paneer 🍴 🌱 v

Indian cheese pan fried with onions, chilli and dark soya sauce.

Chilli Cauliflower v

Cauliflower, pan fried, with onions, chilli and dark soya sauce.

Honey Chilli Chicken 🍴 🌱

Crispy pan fried chicken with garlic, onion and honey in a chilli sauce.

Chilli Chicken 🍴 🌱

Pan fried chicken with onion, chilli and dark soya sauce.

Gobi Manchurian 🍴 v

Crispy pan fried cauliflower with Manchurian sauce.

Chicken Manchurian 🍴

Crispy pan fried cauliflower with Manchurian sauce.

Chicken Pepper Salt 🍴

Crispy pan fried chicken with garlic, onion and black pepper

Shish Kebab

Tandoori Chicken

Chicken Tikka

Lamb Tikka

Garlic Chicken Tikka

Garlic Lamb Tikka

Chicken Pakora

Meat Samosa

Vegetable Samosa v

Vegetable Rolls v

Garlic Mushrooms 🍴 v VG

Onion Bhaji v

a Side Dish...

Bombay Aloo 🍴 v VG

Potato, onions, pan fried with an array of Indian spices.

Chana Aloo Bhaji 🍴 v

Pan fried Potato, Chick Peas, Yoghurt and Coconut spiced.

Jeera Aloo 🍴 v VG

Potatoes pan fried with Cumin.

Mushroom Bhaji 🍴 v VG

Mushrooms, Onions, Tomatoes, Ginger, Garlic and spices.

Cauliflower Bhaji 🍴 v VG

Pan fried Cauliflower with aromatic spices.

Saag Paneer 🍴 v

Cheese, Spinach, Garlic, Ginger, Cream, Coconut and Indian spices.

Chana Masala 🍴 v VG

Chickpea curry cooked in a base of tomato sauce.

Vegetable Sabji 🍴 v VG

Mixed vegetable curry.

Mushroom Curry 🍴 v VG

Pan fried Mushrooms, Onions and spices.

Cauliflower Curry 🍴 v VG

Pan fried Cauliflower with an array of Indian spices.

Vegetable Bhaji 🍴 v VG

A crispy deep fried fritter with various vegetables.

Vagun Chana Bhaji 🍴 v VG

Okra, Onion and an array of Indian spices.

Brinjal Bhaji 🍴 v VG

Aubergine curry.

Tarka Dhal 🍴 v VG

Lentils, Turmeric and Indian spices.

Matar Paneer 🍴 v

Cheese, Peas, Onions, Tomatoes, Garlic, Ginger, Cream, Coconut and Indian spices.

Saag Aloo 🍴 v VG

Potato and Spinach, mildly spiced.

Aloo Gobi 🍴 v VG

Spiced Potato and Cauliflower.

Saag Bhaji 🍴 v VG

Spinach Curry

Shobji Garlic 🍴 v VG

Bengal style dry vegetable curry.

select a Naan or Rice dish...

Plain Naan

Butter Naan

Chilli Naan

Cheese Naan

Garlic Naan

Keema Naan

Tikka Naan

Vegetable Naan

Peshwari Naan

Cheese and Chilli Naan

Garlic and Chilli Naan

Cheese and Garlic Naan

Boiled

Pilau

Mushroom

Keema

Egg

Garlic

Onion

Coconut

Vegetable

Jeera (Cumin)

Aloo (Potato)

Lemon

Chicken

Garlic and Mushroom

Garlic, Onion, and Coriander

Turn over to select your main dish...

Traditional Dishes

Choose from the following,

Chicken Lamb Tikka

Lamb Vegetable

Chicken Tikka Paneer

Then choose a sauce,

Korma

A creamy coconut dish made with mild herbs and almond.

Makhoni

A mild, sweet curry cooked with cream and butter.

Kashmiri

Cooked in a mild creamy sauce, using mixed fruit.

Pasanda

A mild curry made with yoghurt, cream and almond.

Butter

Cooked in a spicy tomato and butter based gravy.

Masala

Chicken marinated in a mild creamy sauce, cooked with coconut and almond.

Curry 🌶️

Medium spiced curry with a hint of tomato and aromatic spices.

Saag 🌶️

Cooked with mild herbs, spinach and garlic.

Dupiaza 🌶️

Medium spice curry with onions and capsicum.

Rogan Josh 🌶️

An aromatic curry cooked with tomatoes and fresh coriander.

Bhuna 🌶️

Medium spiced curry cooked with onion and a hint of tomato.

Madras 🌶️🌶️

Cooked with fresh herbs and spices.

Ceylon 🌶️🌶️

A hot, sweet and sour curry with a coconut sauce.

Dansak 🌶️🌶️

A hot, sweet and sour curry cooked with lentils.

Jalfrezi 🌶️🌶️

A fairly dry curry cooked with green chillies and an array of Indian spices.

Pathia 🌶️🌶️

A sweet and sour curry cooked in a fairly hot sauce.

Vindaloo 🌶️🌶️🌶️

Cooked with potatoes in a hot sauce.

Phall 🌶️🌶️🌶️🌶️

Cooked with fresh herbs and spices, but very hot.

and finally, select a Main...

Tandoori Dishes

Tandoori dishes are marinated in yoghurt and spices, and roasted in the Clay Oven.

Elaichi Platter

King prawn, chicken wings, lamb tikka, chicken tikka, shish kebab.

Elaichi Peri Peri Chicken and Chips

Wings, Breast and Leg, or Whole Chicken

Mixed Grill

Tandoori chicken, lamb tikka, chicken tikka, shish kebab, chicken wings.

Tikka, Shaslik, or Naga Shaslik

Chicken, Lamb or Paneer

Lamb Chop

Specials

Honey Chicken

A combination of Indian spice and a little cream to produce a sweet masala style sauce.

Lamb Parsi 🌶️

Cooked with onion, capsicum, lentils, and spices, in a thick sauce.

Royal Chicken Saag 🌶️

Cooked with spinach and an array of Indian spices, onions, capsicum and tomato.

Chana Gosht 🌶️

Lamb cooked with chickpeas, garlic and Indian spices.

Badami Malai Chicken

Chicken cooked in the tandoori, then pan fried with a touch of cream, in a fruity sauce.

Chicken Tikka Rezala 🌶️

An aromatic blend of spices, yoghurt, garlic, tomato and green chilli.

Achari Gosht 🌶️

Lamb cooked with onion, tomato, garlic, chilli and aromatic spices.

Chicken Dhaniya Murgh 🌶️

A mild curry flavoured with fresh coriander.

Lal Gosht (Hydrabadi style) 🌶️

Lamb cooked with lentils, onion, garlic and an array of Indian spices.

Keema Mutter 🌶️

Minced lamb and peas cooked in a variety of spices.

Mint Lamb 🌶️

Lamb bhuna style curry with fresh mint, garlic, coriander, onion and Indian spices.

Shabzee Jalfrezi Naga 🌶️🌶️🌶️ v

Mixed vegetables cooked in freshly ground spices, garnished with fresh green chillies, coriander and Naga pickle.

Afghani Bhuna 🌶️

With chickpeas, aromatic spices, fenugreek, ginger, bay leaf, and cinnamon. Choose from Chicken, Lamb or Vegetables.

