

Cinnamon Banquet

£14.95

Please choose an item from each course and write the number required in the box.

Entrès

Poppadom with condiments

Starters

- Sheek Kebab**
Mince lamb marinated and flame grilled in the tandoori oven.
- Chicken Tikka**
Marinated chicken breast in yoghurt, spices and mustard oil and cooked in the tandoori oven.
- Vegetable Samosa**
Deep fried savoury pastries with spicy vegetable filling.

Main Course

- Chicken Tikka Masala**
Succulent pieces of breast tikka chicken cooked in a rich creamy sauce.
- Balti Chicken**
Prepared with fresh spices and cooked with tomatoes, onions, green peppers and completed with fresh green chillies to give it a slight kick.
- Bhuna Meat**
A dish cooked with onions, tomatoes, selected spices and garnished with herbs to provide delicious medium strength.

Side Dish

- Bombay Aloo**
Potatoes delicately spiced and cooked to medium strength.
- Pilau Rice and Naan**

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Entrès

Poppadom with condiments

Starters

- Chicken Malay Tikka**
Pieces of succulent boneless chicken marinated with yoghurt, black pepper, cheese and garlic then cooked to perfection in our authentic tandoori oven.
- Sheek Kebab**
Mince lamb marinated and flame grilled in the tandoori oven.
- Spicy Potato with Garlic & Mushroom**
Potato, spiced, mashed and deep fried golden bread crumb, served on a bed of mushrooms with garlic.
- Vegetable Pakora**
Portions of lightly spiced vegetables deep fried in batter.

Main Course

- Chicken Jaipuri**
A very popular chicken dish from Jaipur, cooked with fried mushrooms, onions, green peppers and prepared in a thick sauce.
- Afghan Chana**
A famous meat dish from Afghanistan, prepared with chick peas and garnished with a touch of fresh coriander and ginger (Slightly hot)
- North Indian Garlic Chilli**
This chicken dish is a favourite amongst spicy food lovers. It is created by using fresh green chilli and garlic to create a fiery sauce.
- Paneer Tikka Bhuna (Veg)**
Indian cheese lightly spiced and roasted in the tandoori oven then cooked in a Bhuna sauce.

Side Dish

- Aloo Gobi**
A traditional favourite prepared with cauliflower and potato cooked to medium strength.
- Mix Vegetable Curry**
A variety of seasonal vegetables cooked with herbs and a combination of spices at medium.

Pilau Rice and Garlic Naan

Dessert

- Ice Cream**
A selection of ice cream served with a wafer and strawberry sauce.

Cardamon Banquet
£19.95

Please choose an item from each course and write the number required in the box.

Entrèe

Poppadom with condiments

Starters

- Trout Baza**
Delicately spiced trout fillet with turmeric, paprika, fresh garlic with a touch of chilli griddled to perfection.
- Tetul Mix**
Succulent lamb and chicken tikka with button mushrooms, onions and peppers, pan fried in tangy tamarind sauce and served on a paratha.
- Sheek Kebab**
Mince lamb marinated and flame grilled in the tandoori oven.
- Spicy Potato with Garlic & Mushroom**
Potato, spiced, mashed and deep fried golden bread crumb, served on a bed of mushrooms with garlic.
- Vegetable Pakora**
Portions of lightly spiced vegetables deep fried in batter.
- Vegetable Samosa**
Deep fried savoury pastries with spicy vegetable filling.

Main Course

- Salmon Dill**
Salmon steak delicately spiced with turmeric, paprika, with a garnish of Dill and griddled. Served on a bed of lightly spiced and sautéed seasonal vegetables.
- North Indian Garlic Chilli**
This Chicken dish is a favourite amongst spicy food lovers. It is created by using fresh green chilli and garlic is used to create a fiery sauce.
- Lamb Haleem (A Bangladeshi seasonal favourite)**
Pieces of tender lamb cooked slowly with whole spices, with lentils and lemon.
- Paneer Tikka Bhuna (A favourite vegetarian option)**
Indian cheese spiced lightly and pan fried then cooked in spicy Bhuna sauce.
- Chicken Tikka Masala (UK's most popular dish!)**
Succulent pieces of breast tikka Chicken cooked in a rich creamy sauce.

Side Dish

- Bombay Aloo**
Potatoes delicately spiced and cooked to medium strength.
- Mushroom Bhajee**
Fresh button mushrooms cooked in spices, garlic and garnished with fresh coriander.
- Mix Vegetable Curry**
A variety of seasonal vegetables cooked with herbs and a combination of spices at medium.

Pilau Rice and Garlic Naan

Dessert

- Home made - Cheesecake**
Home made favourite, vanilla cheesecake served solo.
- Banana Fritter**
Fresh fruit deep fried in batter then drizzled in syrup and served with ice cream.

Saffron Banquet
£24.95

24 hours notice required