# WINE & DINE SPECIAL

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3 COURSES £18.95 WITH A GLASS OF WINE OR BOTTLE OF BEER

## **STARTERS**

MALAI KEBAB: CHICKEN SEEKH KEBAB IN CHEDDAR CHEESE, FRESH GREENS SALAD \*\*

FISH AMRITSARI: TILAPIA FILLET IN A BATTER OF GRAM FLOUR AND CAROM SEED, TAMARIND AIOLI ightharpoonup

LAMB SAMOSA: LAMB MINCE AND GREEN PEA SAMOSA, TAMARIND CHUTNEY

VEGETABLE KEBAB: FRESH GROUND VEGETABLE GRILLED KEBAB, GREEN AND TAMARIND CHUTNEY

## MAIN COURSES

METHI GHOST:LEG OF LAMB COOED IN A RICH FENUGREEK SAUCE, PILAO RICE  ${\hspace{-2pt}/}\hspace{2pt}{\hspace{2pt}}$ 

CHICKEN KOFTA LABABDAR: CHICKEN DUMPLING COOKED IN TOMATO AND ONION SAUCE FINISHED WITH FENUGEEK AND CREAM \*\*

PRAWN MASALA: SOUTH INDIAN SPICED PRAWN TEMPERED WITH CURRY LEAVES AND FINISHED WITH COCONUT MILK, STEAMED RICE

MATTER MUSHROOM: GREEN PEA AND MUSHROOM IN A CREAMY SAUCE OF ONION AND TOMATO SAUCE, PILAO RICE \*\*

# **DESSERTS**

DESSERT PLATTER: CONTAINS CARROR HALWA, VANILLA ICE CREAM, GULAB JAMUN

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# VEGETABLE DISHES

MUSTARD AND CURRY LEAF TEMPERED MASHED POTATO **	£4.25
YELLOW LENTIL TEMPERED WITH GARLIC AND RED CHILLI **	£4.25
STIR FRY OF OKRA IN CAROM SEED AND GARLIC	£4.25
CHICK PEA COOKED WITH DRY MANGO AND GARLIC 🕒	£4.25
GARLIC FLAVOURED SPINACH **	£4.25
SAAG PANEER - NORTH INDIAN STYLE **	£4.50
TANDOORI ROASTED AUBERGINE MASH WITH TOMATOES 🕒	£4.50
PANEER LABABDAR **	£5.95
DALL MAKHNI – BLACK LENTALS 🛩	£5.95

## **BREADS**

<b>N</b> AAN BREAD	£2.25
GARLIC NAAN	£2.95
Peshwari naan	£2.95
CHEESE AND CHILLI NAAN	£3.50
KEEMA NAAN	£3.25
Paratha	£2.95
BUTTER NAAN	£2.95
STEAMED RICE	£2.25
PILAO RICE	£2.95
Mushroom rice	£3.95
LEMON RICE	£3.95

### WINE

Cuvée Geneviéve blanc 20 Dry clean and crisp dry w		E FRANCE	GLASS 175 ML
Cuvée Geneviéve rouge 2009 Vin de France Medium-Bodied red wine			GLASS 175ML
BEER - KINGFISHER 330ML	OR	ANY SOFT DRINK	