



4 Course Festive Dinner

Appetisers

CHAT PATI TOKRI

nibbly bit of poppadoms, spiced onions, mango chutney & mixed pickle

Starters

KHUJARAHO SENSUAL SELECTION

a veritable feast of selected starters, available in a choice of vegetable or non vegetable

PRAWN COCKTAIL

succulent prawns in a marie rose sauce

Main Dishes

CHICKEN TIKKA CHASNI

marinated chicken in a creamy sauce, with a tangy twist of sweet & sour flavour

LAMB ROGAN JOSH

meat simmered until tender in a fusion of tomatoes, paprika, & a host of onions

TRADITIONAL BHOONA

chicken or lamb cooked in a tasty condensed sauce with additional ginger & garlic

GARLIC CHILLI CHICKEN (SOUTH INDIAN)

chicken simmered in a rich garlic tarka, with lashings of wicked green chillies... hot stuff?

CHICKEN TIKKA MASALA

marinated chicken sauteed in a fusion of ginger, garlic, capsicums & onions

BAKRA ROGAN JOSH

tender lamb cooked in a fusion of tomatoes, paprika & a host of spices

HYDRABADI BIRYANNI

Chicken or lamb simmered in basmati rice with a host of aromatic spices.

CHICKEN TIKKA SIZZLER

Marinated chicken barbecued to perfection in the charcoal tandoor oven

MIXED VEGETABLE CURRY

a fusion of vegetables sauteed in our traditional curry sauce

PIND DE CHOLEY

chick peas in a medium tradionla indian sauce

GOLDEN HADDOCK

prime fillet of haddock fried until golden served with french fries and crisp salad garnish

all dishes served with a choice of pilau rice, nan or fries

Desserts

GULAB JAMIN WITH ICE CREAM

LEMONY ICE CREAM CAKE

MANGO KULFI

PLEASE NOTE: A LA CARTE MENU IS AVAILABLE AT ALL TIMES