

Pre-Theatre Menu (Two Courses)

£12.95 per person

Available from 3pm - 6.30pm

Chat Pati Tokri

Whilst you mull over the menu, an appetizer of two poppodoms & spiced onions, mango chutney and mint sauce may be ordered for £1.95

Starters

Vegetable Pakora

Your favourite vegetables deep fried with spices and gram flour

Chicken Pakora

Diced chicken deep fried with spices and gram flour

Haggis Pakora

Choice lobes of lamb minced, oatmeal, suet, onions, salt and spices, deep fried with gram flour batter.

Onion Bhaji

Diced onions, deep fried with an infusion of Punjabi spices & gram flour

Garlic Mushrooms

Mouth watering sliced mushrooms sauteed in a sumptuously creamy garlic sauce and black pepper

Chandri Chilli Chicken

Diced chicken fillets marinated in a piquant sweet "n" sour sauce

Prawn Cocktail

Succulent prawns in a marie rose sauce.

Mixed Pakora

Traditional tasty bites deep fried with spices and gram flour

Main Dishes

Chicken Tikka Masala

marinated chicken sauteed in a flavoursome fusion of ginger, garlic, peppers and onions

Madras

Pan fried chicken/ lamb cooked in a traditional rich onion & tomato based curry added Red chilli paste producing a very hot dish.

Kadhai Paneer

Indian cottage cheese simmered in a rich kadhi sauce with onions and capsicums

Chasni

Pan fried chicken/ lamb cooked with lashings of cream with a twist of sweet & sour (a mild dish)

Korma

Pan fried chicken/ lamb cooked with lashings of cream (a mild dish)

Traditional Bhoona

your choice of chicken or lamb in a tasty condensed sauce with additional ginger and garlic

South Indian Garlic Chilli

Choice of chicken or lamb simmered with lashings of wicked green chillies in a rich garlic sauce

Golden Haddock

Prime fillet of haddock fried until golden served with french fries & fresh salad garnish

Choose Either:

pilau/boiled rice or plain naan bread

(change plain naan to garlic naan or peshwari naan for £1.50 extra)