

♥ VALENTINES DAY SPECIAL ♥

Sunday 14th February 2010

Two Course Menu £ 34.95 per person

Bombay Crackers with selection of chutneys



APPETISERS – all served, pre plated

Khyber Jheenga

Tandoori King prawns in a marinade of Greek Yogurt & exotic spices

Adraki Lamb Tikka

A delicious kebab of sliced lamb with ginger

Murgh Tikka Harra

Chicken tikka infused with fresh herbs & green coriander

Tandoori Smoked Salmon

Diced salmon tikka in a delicate marinade of yogurt & spices

Crispy mushroom rolls

Masala mushrooms wrapped in homemade filo pastry



MAINS – CHOOSE ONE

Murgh Tikka Masala

Tandoori chicken breast in a buttery tomato sauce with fenugreek

OR

Shredded Chicken Jalfrezi

*A delicious **spicy** chicken curry with shredded peppers, red onions & tomatoes*

OR

Pistachio Chicken Korma

Diced chicken breast in a delicious Moghlai Korma Sauce with crushed pistachios

OR

Murgh Champ Lababdar

Chef's special - Grilled breast of chicken filled with minced lamb, simmered in rich tomato gravy

OR

Swati Chicken Curry

A Classic North Indian curry tempered with fresh ground spices

OR

Badami Lamb Pasanda

Mild and creamy Lamb Pasanda sprinkled with roasted almonds

OR

Sali Boti

Persian style lamb curry with exotic spices, heaped with straw potatoes

OR

Jheenga Banjara Masala

***Spicy** – King prawns with aromatic masalas, shredded peppers and slit green chillies*

OR

Kerala King Prawn Curry

King Prawns in a creamy coconut sauce with curry leaves, mustard seeds and kokum

OR

Grilled Fish Bhuna Masala

Grilled monkfish fillets simmered in a rich and reduced curry sauce

All main courses are served with

Subz Pilao Rice

***Banarasi Dum Aloo** – Baby potatoes in a rich cashew and tomato gravy*

***Tadka Panchrangi Daal** – Exotic lentil curry tempered with spices and garlic*

Assorted Naan Basket

♥ VALENTINES DAY SPECIAL ♥

Sunday 14th February 2010

Two Course Vegetarian Menu £ 24.95 per person

Bombay Crackers with a selection of chutneys



Exotic Vegetable Samosas

Five exotic vegetables wrapped in a homemade filo pastry

Vegetable Pakoras

Sliced vegetable fritters deep fried in a gram flour batter

Achari Paneer Tikka

Grilled Fresh cottage cheese cubes marinated in pickling spices

Crispy mushroom rolls

Masala mushrooms wrapped in homemade filo pastry



Paneer Tikka Makhani

Tandoori cottage cheese and bell peppers in a buttery tomato sauce with fenugreek

OR

Goan Vegetable Curry

*A delicious **spicy** curry with fresh garden vegetable with coconut, curry leaves and mustard seeds*

OR

Subz Achari

A delicious Hot Mixed Vegetable curry with pickling spices

All main courses are served with

Subz Pilao Rice

Banarasi Dum Aloo

Baby potatoes in a rich cashew and tomato gravy

Tadka Panchrangi Daal

Exotic lentil curry tempered with spices and garlic

Assorted Naan Basket