

# Exclusive Special CHRISTMAS MENU

Christmas Special 1 courses for £24.95 per head

Christmas Special 2 courses for £29.95 per head

Christmas Special 3 courses for £34.95 per head

## STARTERS

Please note: Groups of 10 people or more will have Mixed Starters  
Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab & Chicken Tikka

### CHICKEN or LAMB TIKKA

Bite-sized chicken or lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

### MOGUL LAMB CHOPS

Tandoori grilled Lamb chops with a traditional recipe.

### SHEEK KEBAB

Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix

### GARLIC KING PRAWN

Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.

### VEGATABLE SAMOSA (V)

Flaky pastry stuffed with mixed vegetable.

### SALMON TIKKA

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

### ONION BHAJEE (V)

World famous snack of crisp onions deep-fried in a coating of gram flour batter.

### GARLIC MUSHROOM (V)

Mushrooms, cooked with garlic, stirfry in pan with light spice, then garnish with coriander..

## MAIN

### NAWABI LAMB SHANK

Slow pot roast lamb shank, spiced and seasoned with an aromatic herbs and spices. A magnificent dish truly fit for Kings.

### CHICKEN or LAMB TIKKA MASALA

We present our exclusive recipe of succulent chicken or lamb tikka in a smooth sauce, mild & creamy!

### SHATKORA FISH BHUNA

*Skatkor* is a round shape green fruit, it comes from the Sylhet of Bangladesh. This unique fruit has a lovely fragrant and a sour flavour in the dish.

### DUM GOST

(Hot and spicy) lamb of the bone cooked in handi oven over a slow fire with yogurt, sun-dry red chillies rich spices and fresh herbs. A very spicy dish.

### SOUTH INDIAN GARLIC CHILLI CHICKEN

Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp green chilli.

### MOGUL LAMB CHOPS KARAHI

This is a dish from Rajasthan. Empire style grilled lamb chops cooked in exotic spices in a rich thick suace with black papper and green chillies. Served in Iron korai.

### SIKANDARY MURGH RAAN

Chicken drumsticks cooked in a thick bhuna suace along with green pepper and ground spice can be cooked with hot spice or medium mouth watering dish for bhuna lovers.

### MIXED GRILL MIRCHI MASALA

Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick masala sauce with red and green chillies.

### KING PRAWN MALABAR

King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.

### MANGO CHICKEN

Pulled chicken breast, cooked with almond, coconut and fresh cream, along with mango, delightful dish.

### LAMB PASANDA

Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices.

### CHICKEN NAWBI

A superb eastern majestic dish of tender pieces of chicken highly flavoured

## SIDE

One Per Person

### BOMBAY ALOO (V)

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

### DESI SHOBI BHAJEE (V)

Seasoned Mixed veg, cooked with exotic spices, dry bhuna style.. Medium or hot.

### BHINDI DOPIAZA (V)

Okra cooked with perrer and onion with tomato base bhuna suace. Farly dry

### PALAK PANEER (V)

Indian cheese cooked with spinach.

### PANEER JALFREZY (V)

Cubes of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

### SAAG MAKANEY (V)

Spinach cooked with lentils and butter, with touch of cream and garnish with coriander

## SUNDRIES

One Per Person

PLAIN RICE

GARLIC RICE

MUSHROOM RICE

PLAIN NAN

CHEESE & CHILLI NAN

PILAW RICE

CHICKEN TIKKA RICE

KEEMA RICE

GARLIC NAN

KEEMA & CHILLI NAN

## DESSERT

One Per Person

ANY DESSERT FROM  
THE MENU

Each course comes with a rice or nan bread each & a side each.