

BOLLYWOOD Theme Night

Pick One From Each Section

Starters

Mixed Platter

Seek kebab, onion bhaji and chicken tikka

Vegetable Somosa (VE)

Onion Bhaji (V)

Formed flour, onions, herbs and spices, deep fried

Chana Bhaji (VE)

Stir-fried chickpeas and potatoes, Indian style.

Stir-fried Wild Garlic Mushrooms (VE)

Fresh mushrooms sliced and stir fried with onions and garlic

Sea Bass Biraan

Fresh Sea bass fillet very lightly spiced and pan seared

Mumbai Grilled Chilli Chicken

Fresh chicken Fillet Marinated and grilled served with stir fried onions and crushed chillies

Mains

Chicken Bazigaar (Medium)

Marinated chicken cooked on a tawa and further cooked with a selection of herbs and spices in a sauce to give a distinct flavour

Chicken Tikka Mossila (Mild)

Cooked in a mild, rich and creamy sweet sauce with massala spices

Lamb Bhuna (Medium)

Tender lamb cooked with a fried preparation of tomato, ginger and oriental spices

Lamb Karahi (Med to Hot)

Lamb cooked with onions, peppers and tomatoes to create a traditional medium to spicy curry

Chicken Rezzela (Hot)

Chicken cooked with finely chopped onions, and tomatoes to create a special fiery hot curry

Vegetable Balti (Medium) (VE)

Selection of fresh baby vegetables cooked in a rich, tangy sauce

Seabass (Medium)

Fresh Sea bass fillets marinated and pan fried in light spices. Served with stir fried onions

Chargrilled Chicken

Grilled chicken breast served with salad and chips

Vegetable Biriani (VE)

Selection of fresh vegetables stir-fried with pilau rice. Served with a separate sauce.

Chicken or Lamb Tikka

Marinated in yogurt, mint sauce and cooked in a traditional clay oven. Served with a curry sauce of your choice

Sundries

Pilau Rice (VE)

Boiled Rice (VE)

Naan Bread (V)

Dessert

Gulab Jamn and ice cream (V)

The Cottage

Finest Indian Restaurant

*If you have any allergies or dietary requirements please talk to your waiter before ordering