

Lunch Menu

£8.50
per head

Select one item from each section

Starters

Chicken Pakora
Onion & Garlic Sheek Kebab
Chilli & Potato Paneer (v)

Meat Samosa
Chicken Tikka
Aloo & Peas Bhaji (v)
Vegetable Samosa (v)

Chicken Chaat Puree
Stir Fried Mushrooms (ve)
Onion Bhaji (v)

Main Courses

Each dish can be served with chicken, lamb, prawns, vegetables or mushrooms

Korma (v)**

Very mild creamy curry cooked with almond and coconut

Pasanda (v)**

Cooked in mild spices with fresh cream and ground almond and coconut to form a rich, creamy texture

Masala (v)**

Cooked in mild spices with fresh cream and almond powder to form a rich, creamy texture

Bhuna (ve)*

Cooked with mild spices with diced onions, peppers and tomatoes

Rogan Josh (ve)*

A rich tomato based, slow-cooked medium spiced dish

Karahi (ve)*

Cooked with generous spices, garlic, onions, peppers, fresh coriander and tomatoes

Balti (ve)*

Medium spiced curry, cooked with onions, cardamom, cassia bark, cloves, coriander, cumin, fennel,

ginger & garam masala

Pathia (ve)*

A rich tomato based, slow-cooked medium spiced dish

Madras (ve)*

A hot and spicy tomato based smooth sauce using chilli and paprika

Jalfrezi (ve)*

A hot and spicy dish with ginger, coriander, onions and green chillies

Accompaniments

Boiled Rice
Pilau Rice
Onion Rice
Mushroom Rice

Garlic Rice
Egg Rice
Chips

Plain Naan
Garlic Naan
Peshwari Naan
Chapati