

# Welcome Drink & Appetiser's

A glass of Prosecco and Panni Puree followed by Pappadom & Chutney's

## Starters

Select a starter each from the following selection

### Onion Bhaji Chaat

A delicious combination of Onion Bhaji, Spicy Chick Peas, Potato, Sevian (Bombay Mix) with creamy yogurt and tamarind chilli drizzle.

### Chilli Paneer

Cubes of Indian cheese with chunks of onion & peppers. Finished with a sweet chilli and balsamic drizzle.

### Fish Amritsari

White fish dusted with chilli and turmeric, coated with a gram flour batter and deep fried.

### Trio of Chicken Tikka

Melt in your mouth fillets of Chicken Tikka, Haryali Tikka & Creamy Malai Tikka.

### Grilled Beef Salad

Grilled beef and and crispy salad tossed in a warm spicy tomato tamarind. Finished with rocket salad and a pine nut sprinkle.

### Gosht Ka Sula Her

Fillets of lamb marinated in a spicy infusion of crushed red chillies, mustard oil, and yogurt, cooked by grilling in the Tandoor.

## Main Courses

We have made a careful selection of specialty & classic dishes to suit this special occasion. Please select one main dish each, and to share please select one veg side and one Nan Bread. All dishes will be plated with Pilau Rice.

### Peshi Moughlai Korma Mild

An unforgettable twist on the classic Chicken Korma, with added ground pistachio, coconut butter, a hint of Tandoori spice & fresh cream

### Chicken or Lamb Tikka Massala

The ever popular Tikka Massala

### Kharahi Morog or Gosht Medium

Classic Kharahi curry available in Chicken or Lamb.

### Hydrabadi Chicken Medium

Sliced chicken breast smothered in an onion and tomato paste with ground coconut and almond with medium spices - thick spicy delectable sauce.

### Roshni Chilli Murog Medium or Her

Garlic Chilli Chicken - chicken breast slow cooked in a tantalising sauce infusion of garlic, chilli and onion massala.

### Lamb Baddam Pasanda Mild

Fillets of lamb tenderised in a warm spice marinade, pan grilled then simmered off in a creamy mild almond sauce.

### Lal Maas Her 'n' Spicy

Melt in your mouth lamb dish - slow cooked with chef's special garram massala

### Grilled Salmon Jool Medium

Pan grilled Salmon smothered in our speciality citrus curry sauce.

### Goan Fish Curry Her & Spicy

White fish in a hot & sour sauce with ground whole spices, coconut milk & tamarind.

### Grilled Batak (Duck Sizzler)

Gressingham duck breast marinated in a blend of ground spices, and grilled to perfection. Served on sizzling platter with juliennes of onions and pepper.

### Vegetarian Balti Special Medium or Her

A combination of seasonal vegetables cooked in our speciality Balti sauce.

Advise us if you have a different veggie preference.

## Accompaniments

Share a side of:

### Saag Khumb

Sauteed mushroom with spinach, garlic and onion massala

or

### Massala Aloo

Roasted new potatoes in a spicy onion massala

Choose One Bread to share: to share:

### Plain Nan

or

### Garlic Nan

or

### Peshwari Nan

## The Sweetner

Choose a dessert from our Dessert Menu

£24.95  
per head



Valentines Menu



Restaurant & Bar Lounge  
Fine Indian Cuisine