<u>Starters</u> served with Popadoms & Dips

Pakora choice of ~ Chicken/Veg/Mushroom/Haggis- delicious crisp bites

Aloo Tiki spiced potato fritters, fried crisp.

Seekh Kebab tender lamb sausage kebabs.

Chicken Poori *crispy fried bread topped with delicious chicken masala*

Lamb Poori crispy fried bread topped with tender mince lamb

Chana Poori *crispy fried bread topped with humble chickpea masala*

Chicken Tikka Cocktail marie rose sauce smothered with grilled chicken bites & cucumber tomato lettuce.

Lentil Coriander Soup Spiced with turmeric and black pepper. Mains served with rice, bread or chips.

Chicken Tikka Chasni grilled chicken breast diced then cooked in a creamy tangy delicious sauce.

Special Chicken Tikka

marinated to perfection, served sizzling on a bed of carmelised onions, accompanied with a slighty creamy zingy sauce.

Butter Chicken *silky smooth spiced tomato* & *butter sauce*

Chicken Kashmiri Korma cooked with Banana or Pineapple giving this dish a truly tropical bite!

Chicken Achari spiced with chilli & lime

Chicken Dansak chicken breast cooked with lentilcurry sauce

Tender Lamb Curry *tempered with ginger & garlic*

Tender Lamb Rogan Josh tempered blend of plum tomatoes & onions

Veg Mains served with rice, bread or chips.

Vegetable Pudina *mix veg cooked with curry sauce and fresh mint and lime*.

Aloo Gobi Matar green peas, potato & cauliflower

Chana Coconut Daal *mildly spiced lentil curry with chickpeas*

Paneer Chana cottage cheese cooked in a bhuna sauce with chickpeas

Aloo Saag spinach and potatoes

Veg Korma *mix vegetables cooked in a creamy coconut sauce.*

We're more than happy to cater for your dietary requirements – just ask, we're here to help!

2 course with sides, popadoms & dips £15 per guest.