

# Winter Feast for £15

## 3 Course Menu & 125ml Glass of Indian Wine

### STARTERS

---

#### **Vegetable Samosa**

Mixed vegetables blended with spices & wrapped in crispy pastry

#### **Onion Bhajiyas**

Freshly chopped onions mixed with spices & coated in a spiced gram-flour batter

#### **Paneer Tikka**

Diced Paneer cheese marinated in yoghurt & spices, cooked in tandoor

#### **Murg Tikka**

Breast of chicken coated with a marinade of aromatic spices, cooked in tandoor

#### **Tandoor Prawns**

Black Tiger Prawns marinated in yoghurt & Indian spices, cooked in tandoor

### MAIN COURSE

---

#### **Palak Paneer**

Fresh spinach cooked with Paneer cheese & Indian spices

#### **Vegetable Jalfrezi**

Mixed vegetables, onions & mixed peppers in a mild tomato sauce

#### **Chicken Kerma**

Breast of chicken cooked in a creamy yoghurt, cardamom and cashew nut sauce

#### **Saag Murg**

Tender chicken pieces, cooked in tandoor & served with a creamy spinach sauce

#### **Goan Fish Curry**

Fish cubes cooked with coconut paste, cumin, red chillies, tamarind & fresh cream

#### **Lamb Bhuna**

Tender pieces of lamb cooked in a spicy tomato sauce

**All served with plain Naan Bread or Plain Rice**

### DESSERTS

---

#### **Gajar Ka Halwa**

Traditional Indian dessert made with grated carrots, milk mawa, and sugar

#### **Chocolate Fudge Cake**

Served with whipped cream

#### **Choice of Ice Cream served with a crispy wafer**

Vanilla, strawberry or chocolate