

Set Menu A

Please note that some of our dishes may contain traces of nuts (n) and dairy (d) produce.

2 course set menu at 15.95 per head. (minimum of 2 people)

Starters

Onion Bhaji (v). Mildly spiced, shredded onions and vegetables coated in gram flour batter and deep fried in vegetable oil.

Seekh kebab. Tender minced lamb, seasoned with onion and herbs, barbequed on skewers,

Tandoori Murgh tikka (d). Tandoor grilled boneless chicken marinated with garlic, ground spices and yoghurt; served with mint chutney.

Mains (with rice or naan bread per person)

Chicken tikka masala (d). Nations favourite Indian dish, chicken tikka perfected in medium spiced rich creamy sauce.

Lamb korma (n). Succulent baby lamb cooked with blended aromatic spices, brown onion, yoghurt and selected ground spices, finished with a hint of cashew nut paste and fresh coriander. A mild to medium dish.

Vegetable Navratan. Seasonal vegetables tossed with coriander seeds, ground spices and simmered in a mild to medium Punjabi onion curry sauce.

Set Menu B

Please note that some of our dishes may contain traces of nuts (n) and dairy (d) produce.

Banquet set menu at 19.95 per head. (minimum of four people)

Starters

Onion Bhaji (v). Mildly spiced, shredded onions and vegetables coated in gram flour batter and deep fried in vegetable oil.

Hyderbadi Kebab. Tender minced lamb, seasoned with onion, garlic, cumin and pepper.

Lasooni Tikka. Minced chicken breast mixed with garlic, fresh mint, onion, lemon juice and mild spices and cooked in Tandoor oven

Amaan's Samunder (d). Fresh catch of the day marinated with crushed red chilli flakes, fennel, all spice and paprika, steamed then tossed with butter.

Mains (with 2 pillau rice and family naan to share)

Chicken tikka masala (d). Nations favourite Indian dish, chicken tikka perfected in medium spiced rich creamy sauce.

Lamb Rogan Josh. Slow cooked lamb in a onion, ginger, garlic and fresh coriander sauce.

Tawa Murgh masala. Cubes of chicken breast cooked in Chef's secret onion gravy, flavoured with ginger, chopped green chilli and mace.

Persian Fish Curry. Sea bass marinated with lime, fennel, tamarind, red chilli, crushed ginger and garlic. Simmered in a mild turmeric and paprika sauce.

Includes a side dish of Tarka dal and Bombay aloo

Desserts (n) (d)

Choice of Vanilla ice cream or Mango Kulfi

A 10% discretionary service charge will be added to the bill for all group of 8 or more.

