

**23 November 2009**

### **NOTTINGHAM'S CURRY COUNTDOWN REVEALED**

Nottingham's most popular Indian dish has been revealed following a survey conducted by local restaurant the Curry Lounge.

Staff at the award-winning venue conducted the poll\* in the city centre to mark the start of National Curry Week 2009 (22-28 November), which this year celebrates the 200<sup>th</sup> anniversary of Indian restaurants in the UK.

The top five most popular curries in Nottingham were found to be:

1. Chicken Jalfrezi (22%)
2. Chicken Tikka Masala (20%)
3. Chicken Korma (12%)
4. Lamb Saag (10%)
5. Lamb Rogan Josh / Lamb Bhuna (8%)

Other popular dishes mentioned in the survey included Vegetable Madras, Chicken Vindaloo, Prawn Biryani and Kashmiri Lamb.

"The research has produced some very interesting results," commented Curry Lounge owner Arfan Razak. "Chicken Tikka Masala is generally considered to be the nation's favorite curry, but we seem to be bucking the trend here in Nottingham.

"I was pleased to see such a broad mix in the countdown, especially some of the more traditional dishes such as Kashmiri Lamb. It goes to show that diners in Nottingham are quite adventurous when it comes to curry and are prepared to try different things.

"Customers in our own restaurant are looking for truly authentic Indian food and are moving away from curries that have a more western influence. I'm sure that if we repeat the survey in a few years time, we will see some very different results."

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The authenticity and quality of the food served at the Curry Lounge was recognised earlier this month at the British Curry Awards 2009, where the restaurant received a special commendation.

To mark National Curry Week, the restaurant will be offering diners nightly specials as well as a special performance from an Indian folk singer (28 November only).

For more information on the Curry Lounge or to make a reservation, visit [www.currylounge.co.uk](http://www.currylounge.co.uk), call 0115 941 8844.

## **Ends**

\*Results based on a survey of 236 people

### **About the Curry Lounge:**

Promising traditional Indian and Punjabi cuisine freshly cooked to order, The Curry Lounge has been praised by the toptable Top 100 Dining Awards 2009 as one of the top 10 restaurants that offers the best value meals when dining out in the UK.

Having opened the first Curry Lounge restaurant in Nottingham in 2007, the brand has gone from strength-to-strength since its appearance on Gordon Ramsay's Kitchen Nightmares series.

Restaurant owner Arfan Razak (better known as Raz) is the brainchild behind Curry Lounge Ltd, and has set up a franchise venture that reaches right across the globe. It's this entrepreneurship that got Raz noticed when he came in the top five of the Midlands Business Awards' Entrepreneur of the Year category in 2008.

The Curry Lounge has also been voted Best Indian Restaurant East Midlands 2008 by the Customer Excellence Awards in recognition for the quality of the food, service and authenticity.

Located in Nottingham's city centre, The Curry Lounge caters for dinner, corporate events and special occasions. Visit [www.currylounge.co.uk](http://www.currylounge.co.uk) for more information.

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**Picture caption:**

Nottingham's curry countdown survey, carried out by the Curry Lounge, features a wide variety of Indian dishes.

