

HOLYWOOD  
**NEW YEARS MENU**  
**3 COURSES £34.95**

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**FIRST COURSE**  
**POPPADOMS & DIPS**

ALL DISHES ALSO AVAILABLE  
IN CHICKEN, LAMB, VEG OR KING PRAWN

**SECOND COURSE**

**ONION BAGGEE \***

Spiced onions deep fried in gram flour batter.

**CHICKEN PAKORA \***

Delicately spiced chicken with garlic & ginger,  
deep fried in gram flour batter.

**CHICKEN TIKKA \*\***

Cubed chicken cooked in a  
tandoori oven.

**CHICKEN TAKTAK \*\***

Sliced chicken tikka pieces sautéed with onions and peppers

**HOUSE STARTER \*\***

A small selection of pakora, onion bhagee,  
samosa, chicken tikka.

**MASALA SQUID \*\***

Squid pieces pan fried with spices onions and peppers

**THIRD COURSE**

**CHICKEN TIKKA \*\***

Succulent chicken pieces, freshly cooked  
in a tandoori oven.

**CHICKEN TIKKA PATIA \*\*\***

Cooked with onions and fresh lemon juice in a  
hot, sweet & sour sauce.

**CHICKEN TIKKA MASSALA\***

Smothered in a creamy sauce with almond,  
coconut.

**CHICKEN TIKKA CHILLI MASSALA \*\*\***

Cooked with fresh green chilli, onions, peppers  
& tomatoes in a hot dry thick sauce, garnished  
with fresh coriander and spring onions.

**BUTTERED CHICKEN \*\***

Traditional chicken tikka cooked to perfection  
in a rich tomato base creamy sauce.

**MURGH METHI MALA \***

Chargrilled pieces of chicken in a  
creamy yoghurt sauce.

**CHICKEN HOT JALFAZA \*\***

Cooked with onions, mixed peppers and fresh  
coriander in a hot savoury sauce.

**IF YOU HAVE ALLERGIES PLEASE INFORM  
A SENIOR MEMBER OF STAFF.**

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**(YOUR FAVOURITE MAIN COURSE CAN BE CHANGED SUBJECT TO AVAILABILITY)**

# THIRD COURSE CONTINUED

ALL DISHES ALSO AVAILABLE IN CHICKEN, LAMB, VEG OR KING PRAWN

## CHICKEN JALJAL \*\*\*

Cooked with fresh garlic, ginger, onion, green pepper, green chilli, tomato, coriander, a dash of worcestershire sauce & yoghurt.

## CHICKEN KORMA\*

Cooked in cream, coconut, almond powder, sultanas and creamy sauce - very mild.

## LAMB KARI \*

Specially cooked with green peppers, chopped onions and tomatoes in a thick dry sauce and smothered in a rich creamy sauce (mild), with a touch of almond and coconut.

## LAMB BALTI \*\*

Highly spiced with chopped peppers, onion, green chilli and fresh coriander.

## CREAMY LAMB JALFAZA\*

Cooked with tomatoes, spring onion and peppers in a rich creamy sauce (mild), with almond.

## HOT LAMB JALFAZA \*\*\*

Lamb cooked with onions, mixed peppers & fresh coriander in hot savoury sauce.

## LAMB ROGAN JOSH \*

Cooked with mixed Indian spices, tomatoes, green peppers, onions and green herbs, topped with a creamy sauce. (mild).



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## TIKKA KAZANA (MIXED DISH)\*\*

Selection of chicken tikka, lamb & jumbo king prawn cooked with fried onions and green peppers with a special blend of herbs and spices to produce a delicate medium flavour.

## GARLIC CHILLI PRAWN \*\*\*

Cooked with cubed green peppers and garlic cloves in hot sauce with green chilli.

## KING PRAWN ROGAN JOSH \*

Cooked with mixed Indian spices, tomatoes, green peppers, onions and green herbs, topped with a creamy sauce. (mild).

## TARKA DALL (v) \*\*

Lentils cooked in light Indian spices.

## SAAG PANEER (v) \*\*

Cottage cheese cooked with spinach & garlic.

## SIDES INCLUDED

PILAU RICE or BOILED RICE

&

NAAN BREAD

Choice of

Peshwari / Garlic / Plain

One Nan between two persons

MILD\* MEDIUM\*\* HOT\*\*\*

(V) VEGAN

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