



INDIAN NIGHTS



STARTERS

LAMB SHORBHA

PERSIAN INSPIRED SOUP

VEGETABLE SAMOSA

PASTRY PARCELS FILLED WITH SPICED
POTATOES & PEAS

ONION PAKODA

CRUNCHY & CRISPY SPICED ONIONS

CHICKEN TIKKA

MARINATED & ROASTED CHICKEN

MAIN COURSE

ALL SERVED WITH RICE, PADDADUM & NAAN

CHICKEN BIRIYANI

MARINATED CHICKEN, FLUFFY RICE, SPICED
& ONIONS

BUTTER CHICKEN CURRY

MARINATED CHICKEN IN A SPICED YOGURT
WITH GINGER, GARLIC AND SPICES

PALEK PANEER

INDIAN CHEESE COOKED WITH SPINACH &
SPICES

LAMB ROGAN JOSH

AROMATIC & MILDLY SPICY LAMB CURRY

DESSERT

KHEER

CREAMY RICE PUDDING

MANGO KULFI

FROZEN CREAM DESSERT

GULAB JAMON

FRIED DOUGH BALLS

2 COURSE £22

3 COURSE £27

