

DIWALI FESTIVE MENU

Starters

Murg Malai Tikka (Medium)

Chicken supreme marinade with Cheese and Cream and cooked in oven

Shammi Kebab (Medium)

Lamb and Lentil Kebab

Fish Amritsari (Medium/Hot)

Fish marinade in Punjabi spices and served batter fried

Paneer Ka Shola (Medium)

Cottage cheese marinade with Pickle and grilled in Tandoor



Mains

Murgh Awadhi Korma (Medium)

Succulent Chicken infused with mild flavours of Awadh

Lal Maas (Hot)

A spicy Lamb dish cooked in typical Rajasthani style

Prawn Malabar (Medium)

A south Indian delicacy cooked with onion and coconut

Paneer Jalfrezi (Medium)

Cottage Cheese cooked with flavours of Chilli, Coriander and Cumin

(All main courses served with choice of Rice)



Sides

Poppadoms £2.50 **Papdi Chat** £2.50

Saag Aloo £3.95 **Bombay Aloo** £3.95

Naan Bread (Plain / Garlic) £1.95

Paratha (Plain / Cottage Cheese) £1.50/ £2.00



Desserts

Gulab Jamun (Warm)

Flour and Cheese Dumpling soaked in Rose flavoured Syrup

Kesari Phirni (Cold)

Rice, Condensed Milk flavoured with Saffron

Choice of Ice cream

2 scoops of Vanilla, Strawberry or Chocolate

Two Courses ~ £20.95 Three Courses ~ £24.95

A bottle of Cobra beer is recommended to supplement this festive menu.

Cobra (330ml)- £3.90 and Cobra (660ml)- £5.90