

Booking Form

Please complete the section below

SERVING ON THE 14TH FEBRUARY. THREE SITTINGS 6PM, 8PM AND 9.30PM

Please note you must confirm your booking by the 10th February.

A minimum deposit of £10.00 required per person.

We have a discount for the early romantics for the 6pm seating at £17.50
and the 8pm and 9.30pm will cost £19.00.
Please book early to avoid disappointment

Name:

Address:

.....

..... Postcode:

Tel No: Email:

Time:

Number of people: Deposit Paid: £

Signature:

**Steve Ajao's band will be providing live jazz
on the night.**

Opening Hours:

Sunday 1pm to 11.30pm

Monday to Thursday 5pm to 11.30pm

Friday & Saturday 5pm to 12.30am

Yew Tree Retail Park, Unit 3, Stoney Lane, Yardley,

Birmingham B25 8YP

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info@mintcuisine.com

Deposits are non refundable.



mint

**Indian and
Bangladeshi Cuisine**

*Presents a romantic evening with
fine food and live jazz*



Valentines Menu

Valentines Menu

Please choose an item from each course and write the number required in the box.

Please fill in your contact details at the back. A deposit will need to be paid.

To Start

Paprika Prawns

Large fresh unshelled prawns simmered in chilly sauce, mango chutney and paprika.

Mint Lamb Chops

Tender lamb chops marinated in mint, rosemary, mustard oil, yoghurt and baked in the tandoori oven.

Chicken Tikka Tamarind

Chicken breast pieces marinated in spices, yoghurt and cooked in the tandoori oven. Served with home made tamarind sauce.

(V) Sweet Chilli Mushrooms

Fresh mushrooms oven baked in sweet chilli sauce and garlic.

Main

Salmon Jeshore

Pan seared salmon served on a bed of seasonal vegetables simmered in coconut, chilli and cream sauce.

Lamb Balti

The famous Balti is prepared with fresh spices and cooked with tomatoes, onions, green peppers completed with fresh green chillies to give it a slight kick.

Nawabi Chicken

This new chicken dish is cooked with ground spices, herbs a touch of mango chutney to create a sublime taste.

North Indian Garlic Chilli Chicken

This chicken dish is a favourite amongst spicy food lovers. It is created by using fresh green chilli and garlic to create a fiery sauce.

Chicken Tikka Masala

Succulent pieces of breast tikka cooked in a rich creamy sauce.

(V) Aubergine Dansak

Fresh aubergine cooked with lentils, pineapple, lemon juice and spices to produce a hot, sweet and sour taste.

Side Order

Pilau Rice

Aromatic Basmati rice cooked with select spices.

Naan

Fresh naan baked in the tandoori oven.

Dessert

Chocolate Brownies

Sumptuous home made chocolate brownies served with ice cream.

Rashmalai

This famous Indian dessert is made from milk, sugar and delicately spiced.

