

Cinnamon Banquet

£14.95

Entrès

Poppadom with condiments

Starters

Sheek Kebab

Mince lamb marinated and flame grilled in the tandoori oven.

Chicken Tikka

Marinated chicken breast in yoghurt, spices and mustard oil and cooked in the tandoori oven.

Vegetable Samosa

Deep fried savoury pastries with spicy vegetable filling.

Main Course

Chicken Tikka Masala

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

Balti Chicken

Prepared with fresh spices and cooked with tomatoes, onions, green peppers and completed with fresh green chillies to give it a slight kick.

Bhuna Meat

A dish cooked with onions, tomatoes, selected spices and garnished with herbs to provide delicious medium strength.

Side Dish

Sag Aloo

A classic combination of Spinach and Potato cooked with fresh herbs and spices at medium strength.

Bombay Aloo

Potatoes delicately spiced and cooked to medium strength.

Pilau Rice and Naan

Entrès

Poppadom with condiments

Starters

Chicken Malay Tikka

Pieces of succulent boneless chicken marinated with yoghurt, black pepper, cheese and garlic then cooked to perfection in our authentic tandoori oven.

Sheek Kebab

Mince lamb marinated and flame grilled in the tandoori oven.

Spicy Potato with Garlic & Mushroom

Potato, spiced, mashed and deep fried golden bread crumb, served on a bed of mushrooms with garlic.

Vegetable Pakora

Portions of lightly spiced vegetables deep fried in batter.

Main Course

Chicken Jaipuri

A very popular chicken dish from Jaipur, cooked with fried mushrooms, onions, green peppers and prepared in a thick sauce.

Afghan Chana

A famous meat dish from Afghanistan, prepared with chick peas and garnished with a touch of fresh coriander and ginger (Slightly hot)

North Indian Garlic Chilli

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.

Paneer Tikka Bhuna (Veg)

Indian cheese lightly spiced and roasted in the tandoori oven then cooked in a Bhuna sauce.

Side Dish

Aloo Gobi

A traditional favourite prepared with cauliflower and potato cooked to medium strength.

Mix Vegetable Curry

A variety of seasonal vegetables cooked with herbs and a combination of spices at medium.

Pilau Rice and Garlic Naan

Dessert

Rich and Creamy Ice Cream

Enjoy three scoops of traditional home made ice cream in a trio of flavours; vanilla, chocolate and one specially selected surprise flavour.

Cardamon Banquet
£19.95

Entrès

Poppadom with condiments

Starters

Trout Baza

Delicately spiced trout fillet with turmeric, paprika, fresh garlic with a touch of chilli griddled to perfection.

Tetul Mix

Succulent lamb and chicken tikka with button mushrooms, onions and peppers, pan fried in tangy tamarind sauce and served on a paratha.

Sheek Kebab

Mince lamb marinated and flame grilled in the tandoori oven.

Spicy Potato with Garlic & Mushroom

Potato, spiced, mashed and deep fried golden bread crumb, served on a bed of mushrooms with garlic.

Vegetable Pakora

Portions of lightly spiced vegetables deep fried in batter.

Vegetable Samosa

Deep fried savoury pastries with spicy vegetable filling.

Main Course

Salmon Dill

Salmon steak delicately spiced with turmeric, paprika, with a garnish of Dill and griddled.
Served on a bed of lightly spiced and sautéed seasonal vegetables.

North Indian Garlic Chilli

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

Lamb Haleem (A Bangladeshi seasonal favourite)

Pieces of tender lamb cooked slowly with whole spices, with lentils and lemon.

Paneer Tikka Bhuna (A favourite vegetarian option)

Indian cheese spiced lightly and pan fried then cooked in spicy Bhuna sauce.

Chicken Tikka Masala (UK's most popular dish!)

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

Side Dish

Bombay Aloo

Potatoes delicately spiced and cooked to medium strength.

Mushroom Bhajee

Fresh button mushrooms cooked in spices, garlic and garnished with fresh coriander.

Mix Vegetable Curry

A variety of seasonal vegetables cooked with herbs and a combination of spices at medium.

Pilau Rice and Garlic Naan

Dessert

Coconut Samosa experience

A home made special, a traditional Bangladeshi coconut dessert topped with rich and creamy ice cream.

Home made - Cheesecake

Another home made favourite, vanilla cheesecake served solo.

Rich and Creamy Ice Cream

Enjoy three scoops of traditional home made ice cream in a trio of flavours; vanilla, chocolate and one specially selected surprise flavour.

Saffron Banquet
£24.95

24 hours notice required