

# BUSINESS LUNCH MENU

INCLUSIVE OF ONE ITEM FROM EACH SECTION;  
STARTERS, MAINS, ACCOMPANIMENTS & AFTERS

## STARTERS

### Onion Bhaji

Onions mixed in a spicy batter and deep fried.

### Vegetable Pakora

Mixed vegetables coated in a spicy batter, then deep fried.

### Vegetable Samosa

Deep fried pastry with spiced mixed vegetable filling.

### Chicken Tikka

Marinated with spices, ginger and garlic. Cooked over charcoal.

### Chicken Pakora

Chicken breast fillets fried in a spicy batter.

### Meat Samosa

Deep fried pastry with spiced mixed minced lamb filling.

### Fish Pakora

Haddock cutlets coated in a spicy batter, then deep fried.

## MAINS

### Garlic Chicken Chilli Balti

Chicken marinated and barbecued with light spices. Then cooked in a wok, using a thick sauce with onion, peppers, garlic and green chilli.

### Machli Balti

Haddock cooked with green peppers, coriander, cumin, tomatoes, cardamoms, pimento and cinnamon.

### Dham Keema Aloo

Lamb mince cooked with spices and potatoes using a traditional technique.

### Chicken Chasni

Marinated and cooked in a clay oven, then topped with fresh onions, peppers, mushrooms and tomatoes in a sweet and sour sauce.

### Dhaal Makhni

Originating from the Punjab region, this is a popular traditional dish. Consisting a mixture of selected lentils with herbs and spices, coriander, butter and cream.

### Vegetable Rogan Josh

Prepared in a rich sauce using onions, peppers and tomatoes.

### Desi Sabzi Biryani

A selection of specially selected vegetables tossed in rice prepared in a special blend of spices. A truly authentic taste. Served with a vegetable sauce.

### Lamb Saag

Tender pieces of lamb cooked with fresh spinach.

### Chicken Biryani

Chicken breast or lamb pieces tossed in rice prepared in a special blend of spices. A truly authentic taste. Served with a vegetable sauce.

### Chicken Tikka Masala

Barbecued then prepared and served in a mild and creamy sauce.

### Chicken Korma

Originally for the British Raj in India. A mild and creamy taste.

### Lamb Jalfrazi

Cooked in a fresh green chilli and coriander sauce with a boiled egg.

### Aloo Palak

Potato and spinach, cooked in a medium spiced sauce.

### Vegetable Korma

Originally for the British Raj in India. A mild and creamy taste.

### Tarka Daal

Curried lentils.

### Saag Paneer

Spinach with Indian cheese cooked to a medium spiced strength.

### Aloo Gobi

Potato and cauliflower.

## EXTRAS

Plain Popadom 0.75

Pickle Tray 1.95

*A selection of chutneys.*

Chips 2.45

Tandoori Nan 3.45

Peshwari Nan 3.95

Garlic Nan 3.95

Plain Chapati 1.95

Tandoori Roti 2.10

Boiled Rice 3.25

Pilau Rice 3.45

Mushroom Pilau Rice 3.95

Special Fried Rice 3.95

*(Egg and Peas)*

## CHILDRENS MEALS

*Served with chips or rice*

Chicken Tikka 7.95

Chicken Korma 7.95

Chicken Curry 7.95

Fish Fingers 6.95

## ACCOMPANIMENTS

Boiled Rice

Plain Chapati

## AFTERS

Tea

Coffee

Vanilla Ice Cream

**£7.95**  
PER PERSON

### Allergy Warning

Some of the dishes served in this restaurant contain nuts, wheat and dairy produce. If you suffer from any allergies to these products or any other ingredients, you should seek the advice of the management before ordering.

We hope you enjoy your meal. If you have any complaints or suggestions please do not hesitate to ask for the manager who will be happy to assist you.

The lunch menu is non-sharing. Each will be charged the per person price.

Service charge is not included.