



COMEDY NIGHT MENU

Thursday 27 October 2016

All these mouth-watering items on the below menu will be presented to guests as a platter thus can sample each and every dish

POPPADOMS & CHUTNEY

STARTERS

SHEEK KEBAB

THE TRADITIONAL SKEWER OF FINELY MINCED LAMB, DELICATELY FLAVOURED WITH GINGER, GARLIC, GREEN CHILLI AND FRESH CORIANDER CREATING AN EXTRAORDINARY PLAY OF AROMAS

ACHARI MURGH

MORSELS OF CHICKEN BREAST MARINATED WITH A TANGY SPICE MIX AND THEN ROASTED IN TANDOOR

FISH AMRITSARI

SUCCULENT CHUNKS OF TILAPUN DELICATELY SPICED, SERVED IN A CRISP COATING OF AJWAIN AND GRAM FLOUR

VEG SAMOSA (G)

CRISPY FRIED FILO PASTRY STUFFED WITH SPICY VEGETABLES

MAIN COURSE

Served with Pilau Rice & Assorted bread basket

BUTTER CHICKEN

CORN-FED CHICKEN BREAST AND OFF THE BONE LEG, COOKED IN A BUTTERY TOMATO SAUCE FLAVOURED WITH FENUGREEK

KOSHA MANGSHO

SLOW COOKED, LAMB IN ITS OWN JUICES WITH AROMATIC HOT, SPICES AND CARAMALISED ONION AND GINGER

DHAAL MAKHNI

THE FINEST BLACK LENTILS COOKED OVERNIGHT ON A SLOW FIRE IN TANDOOR, TAMPERED WITH GINGER, GARLIC, FRESH TOMATO PUREE AND A TOUCH OF FRESH CREAM

SABJEE MLLONI

A SELECTION OF DELICATELY SPICED VEGETABLES BROUGHT TOGETHER IN A ROBUST SPINACH SAUCE

(Vegetarians will get all the above veggie items and Starter- Paneer Tikka & Onion Bhaji. Main course- Paneer karhai)

DESSERT

Cheesecake OR KULFI

£29.95 per guest