

Menu Royal

A selection of our popular dishes for enjoyment by serving small portions and enabling you to savour a little of everything. A separate Vegetarian Menu is available on request.

Starters

Salmon ki Potli

Dill and spice marinated fillets of tandoori grilles Scottish Salmon in a dill and spice marinade, Served in a banana leaf wrapper.

Murgh Tikka

Chicken thighs marinated in yoghurt and traditional tandoori spices and chargrilled.

Tandoori Lamb Chop

Lamb chops, marinated in ginger and mild spices.

Harra Barra Kebab (G)

Pan fried root vegetables, green peas, coriander and cheese kebabs.

Gobhi Sukh Angaar (G)

Crispy fried cauliflower tossed in a secret blend of spices.

Main Courses

Murg Makhni (N)

Tandoori chicken tikkas, simmered in a velvety cream tomato sauce, flavoured with fenugreek.

Roganghosh

The classic lamb curry of Kashmir. British lamb dices on the bone, slowly braised with a multitude of spices.

Saag Paneer

Indian cottage cheese cubes cooked with mustard leaves, spinach leaves and spices.

Tadka Dhal

Tempered yellow lentils with roasted cumin, garlic and fresh coriander.

Accompaniments

Cucumber Raita

Muttar Pillav

Selection of Breads (G)

Dessert (G) (N)

The chef's selection of desserts.

The price of the menus for three courses is £30.00 per person inclusive of VAT.

***Jhinga Achari Supplement £5.00**

***Wine Supplement:** A glass of **Laurent Perrier Champagne Brut** to start your meal plus a glass of wine with each course is priced at £20.00 per person.