

— Graduation Menu —

£20.95 PER PERSON

INCLUDING OUR TASTY GRADUATION PUNCH COCKTAIL +
CRISPY FRIED CHICKEN PAKORA or VEGETABLE PAKORA

Followed by your choice of one from each section

— One From the grill —

SMOKED CHICKEN TIKKA

Our own whisky chip smoked chicken, drowsed in our tikka dry rub with homemade mint chutney

LASOONI TIKKA

Sizzling hot chicken pieces basted in a garlic, green cardamom and ginger paste

TANDOORI CHAAT (V)

Take a skewer & pierce pineapple, capsicum & paneer, dip it in garam masala, vinegar & cumin then grill

TANDOORI SPICED WINGS

As good as they get chicken wings, tossed in our Bombay house sauce

PHOOL GOBI (V)

Crispy fried cauliflower pakora

— Plus a humble curry —

DAAL MAKHANI (V)

Overnight cooked black lentils & red kidney beans on tandoor; tomato puree, fresh ginger & cream

CHICKEN MADRAS

Fairly hot curry, with fresh ground spices & chilli powder.

GARLIC CHILLI CHICKEN

Garlicky & spicy south Indian specialty, flavoursome & laced with curry leaves, garlic, tomato & onion.

ROGAN JOSH

Long cooked lamb, onions, peppers & tomatoes, Kashmiri style with yogurt.

CHANNA MUSHROOM (V)

A North Indian mushroom, chickpea and tomato curry

BUTTER CHICKEN

Tandoor chicken & tomatoes, cashews, green cardamom in mildly spiced butter sauce

KORMA

From Turkish origin, braised chicken in mildly spiced sauce made with yogurt & ground cashew

— Plus your choice of —

MASALA FRIES OR JEERA RICE