

MAHARAJA BANQUET

£48 per person - 8 people or more

Appetisers

PAPADUMS AND CHUTNEY

STUFFED CHILLIS

Chillis stuffed with soft cheese.

TANDOORI LAMB CHOPS

Lamb Chops marinated in spices, cooked on skewer over charcoal.

TANDOORI KING PRAWNS

King Prawns marinated in spices, cooked on skewer over charcoal.

CHICKEN CHAAT

Top quality Chat Massala used on diced Chicken, sweet and savoury.

NAZAKAT

Delicately spiced succulent chicken skewered and grilled in the tandoor.

Main Courses

CHICKEN TIKKA MASSALA

Breast of Chicken marinated in mild spices, grilled, then cooked in massala sauce.

MURGHI MASSALAM

Spring chicken cooked with medium spice, fresh herbs and minced lamb.

LAMB HALIM

Lamb cooked in lentils, fried ginger and garlic.

TANDOORI SALMON

Salmon marinated in medium spices, cooked in the Tandoor.

CHINGRI GOBI

Cauliflower cooked in medium sauce, delicately flavoured with oriental herbs and spices.

Side Dishes

SAG MUSHROOMS

BRINJOL SAMBHA

SPECIAL RICE

PULAO RICE

SELECTION OF NAANS

Dessert

RICE PUDDING with KULFI (Indian Ice Cream)

COFFEE or TEA

ALLERGY ADVICE: OUR DISHES ARE PREPARED IN AREAS WHERE ALERGENIC INGREDIENTS ARE PRESENT.
WE CANNOT GUARANTEE THAT DISHES ARE 100% FREE OF THESE INGREDIENTS.
SOME DISHES MAY CONTAIN TRACES OF NUTS, WHEAT, GLUTEN OR OTHER ALLERGEN INGREDIENTS.
PLEASE ASK FOR THE GREEN MENU WITH FULL LIST OF INGREDIENTS.
PLEASE ASK OUR STAFF BEFORE PLACING YOUR ORDER