

CHRISTMAS SET MENU (V)

VEGETARIAN

STARTER

CHANA CHAT OR ALOO CHAT

Potato slices or chick peas cooked in a tangy sauce with lemon and served on a puree

OR

VEGETABLE MIXED STARTER

Onion Bhaji, Vegetable Samosa, Vegetable + Mushroom Aloo Ball

MAIN COURSE

VEGETABLE KORAI

Onions and green pepper cooked in a medium spicy sauce. Cooked in an iron wok to produce wonderful flavours.





CHRISTMAS SET MENU - 2

PAPADUM AND CHUTNEY

STARTER

NAZAKAT:

Tender pieces of chicken skewered and grilled, delicately spiced and succulent, a must have

OR

JHINGA GARLIC:

Skewered king prawns in garlic sauce grilled in a tandoor oven

MAIN COURSE

MEZBANI LAMB BHUNA:

Cubes of lamb slow cooked with spices, peppers and tomatoes. This dish is cooked slowly to bring out the smoky aroma. Cooked in an iron wok to produce wonderful flavours.

A local delicacy from mezban in Bangladesh.

MURGH RAJSHAHI:

Fresh lamb or chicken cooked with baby mangoes, tomatoes, coriander herbs and spices, served with. fried red chillies, succulent smoky flavor.





CHRISTMAS SET MENU

PAPADUM AND CHUTNEY

STARTER

SPECIAL CHRISTMAS MIXED STARTER

DUCK TIKKA

Breast of duck lightly spiced and grilled in a tandoori oven Tandoori lamb chops

Succulent pieces of tender lamb chops grilled in the clay oven with exotic marinade Salmon Tikka

> Marinated in herbs and spices and cooked in the tandoori, served with green salad and mint sauce

MAIN COURSE

DHAKA MURGH

Whole breast of chicken stuffed with mince lamb, mashed potatoes and spinach, garnished with coriander, tomatoes & glazed with honey, with a hint

OR

LAMB SIKANDARI

Lamb marinated in the chefs secret recipe for 48 hours then cooked in a sauce with chic kpeas

