

Table buffet 8 person or more
Evening Menu £19.95

Pre Starter

Papadum & Chutney

Sharing of mix starters

Onion Bhaji (v)

(Sliced onions coated in a gram flour batter and deep-fried)

Samosa (V)

(Crispy pastry parcels filled with spicy mixed vegetables)

Chicken Tikka

(Succulent meat marinated with special spices and cooked in tandoor)

Sheek Kebab

(Minces meat marinated with special spices and cooked in tandoor)

All Starters Served With Salad

Sharing of five main courses

Peshawari Chicken(Mild)

(Pieces of tandoori chicken cooked with yoghurt, cream, ginger, mixed nuts and rose water)

Chicken Tikka Masala(Mild)

(Our unique twist on the Nation's favourite cooked with yoghurt, spices and creamy tomato sauce)

Lamb Rogan Josh(Medium)

(A traditional Moghul dish cooked with chef's own recipe and fresh tomatoes)

Chicken Naga(Hot)

(Tender cubes cooked with garlic, ginger and special Naga chillies)

Saag Aloo(Medium) (v)

(Creamy spinach curry with potatoes)

All Main Course Served with Rice, Tandoori Naan and Chips

Desert

Pistachio, Mango, Vanilla Ice Cream or Rice Kheer

V Suitable for Vegetarians. Allergen menu available on request. We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products. We will do our best to isolate/exclude these ingredients. Please ask a member of the service staff regarding your special needs.



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Festive Season Lunch and Evening Menu 2018

At Spice Valley restaurants in Horwich, our menu reflects this diversity of Indian food, where a curry isn't just a curry. We believe we have captured the true essence of Indian food by using authentic ingredients, unique spice blends and traditional cooking styles. We are passionate about the experience that we offer, from the elegant interior to our beautiful food and attentive service. Our mission is to bring you our contemporary classic Indian cuisine.

Our staff are central to our success, as are the links which we forge with our local communities. Our highly skilled chefs, originally from India, have experience from around the world, including some of the best known, award-winning restaurants. They share with you their years of expertise and creative flair. So whether you like your curries spicy and hot, or mild and creamy, we believe we have got something to satisfy each and every taste bud.

So take a trip to Spice Valley and let us take you on a journey to India.

Opening Hours

Monday	24-Dec	12pm to 10:30pm
Tuesday	25-Dec	12pm to 4pm
Wednesday	26-Dec	3pm to 10pm
Thursday	27-Dec	12pm to 10pm
Friday	28-Dec	12pm to 11pm
Saturday	29-Dec	4pm to 11pm
Sunday	30-Dec	1pm to 10pm
Monday	31-Dec	2pm to 11pm
tuesday	01-Jan	3pm to 10pm

Flexible opening hours for group over 20 please call for enquires.

We have our function room that accommodate over 80 guests.

We cater for outdoor events, wedding, corporate, garden parties.

Lunch time Tiffin: - order 10 or more lunches @ £6 per head to receive free delivery

Lunch Menu £9.95

Pre Starter

Papadum & Chutney

Choose any of one starter

Onion Bhaji (v)

(Sliced onions coated in a gram flour batter and deep-fried)

Samosa (V)

(Crispy pastry parcels filled with spicy mixed vegetables)

Chicken Tikka

(Succulent meat marinated with special spices and cooked in tandoor)

Sheekh Kebab

(Minces meat marinated with special spices and cooked in tandoor)

All Starters Served With Salad

Choose A Main course

Chicken Korma(Mild)

(A mild curry flavoured with coconut, cream, yoghurt and nuts)

Chicken Tikka Masala(Mild)

(Our unique twist on the Nation's favourite cooked with yoghurt, spices and creamy tomato sauce)

Lamb Rogan Josh(Medium)

(A traditional Moghul dish cooked with chef's own recipe and fresh tomatoes)

Chicken Jalfrezi(Medium)

(A dish packed with a rich aroma of chillies, garlic and tomatoes in a onion based sauce)

Lamb Madras(Hot)

(Cooked with Madras special curry powder, red chillies and black pepper)

Saag Aloo(Medium) (v)

(Creamy spinach curry with potatoes)

All ain Course Served with Rice, Tandoori Naan or Chips

Dessert

Vanilla Ice Cream or Rice Kheer (Rice Pudding)

Evening Menu £21.95

Pre Starter

Papadum & Chutney

Choose Any One Starter

Veg Platter

**Onion Bhaji, Samosa,
Hara Bara Kebab**

Non Veg Platter

**Chicken Tikka, Sheekh
Kebab, Fish Pakora**

All Starters Served With Salad

Choose A Main Course

Chicken Tikka Masala(Mild)

(Our unique twist on the Nation's favourite cooked with yoghurt, spices and creamy tomato sauce)

Peshwari Chicken(Mild)

(Pieces of tandoori chicken cooked with yoghurt, cream, ginger, mixed nuts and rose water)

Chicken Chettinad(Medium)

(Very tasty dish with flavours of curry leaves, coconut and mustard leaves. One of our favourite dishes)

Lamb Rogan Josh(Medium)

(A traditional Moghul dish cooked with chef's own recipe and fresh tomatoes)

Malvani Fish Curry(Medium)

(A spicy fish curry from cooked with authentic spices)

Lamb Saagwala(Medium)

(Tender cubes cooked with garlic, ginger and special Naga chillies)

Chilli Chicken(Hot)

(Chicken cooked with green chillies, onions, garlic, ginger and fresh coriander)

Mix Vegetable Curry(Medium) (v)

(mixed vegetable cooked in a rich tomato and onion gravy)

Add King Prawns or Panner(cottage cheese) for additional £3

All Main Course Served with Rice, Tandoori Naan or Chips

Dessert

Pistachio, Mango, Vanilla Ice Cream or Rice Kheer