



# Valentine's Day Menu

£24.95 per person

Including a free glass of Prosecco for the lady

## PRE-STARTER

Papadums & tray of chutneys

## STARTER

Choose a starter

### VEG

#### HONEY CHILLI CAULIFLOWER

Crispy Cauliflower toasted in honey and garlic

#### PANEER TIKKA

Indian cottage cheese cooked with onions, yoghurt, and tandoori spices

#### ONION BHAJI

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

### NON-VEG

#### CHILLI GARLIC PRAWNS

King prawns tossed in garlic and green chillies

#### TANDOORI DELIGHT

A mixed platter of chicken tikka, lamb chop, seekh kebab and king prawn

#### LAMB KEEMA SAMOSA

Crispy pastry parcels filled with spicy mince lamb

## Main Course

Choose a main

#### JHINGA SHASHLIK (MILD)

Tiger prawns cooked with mixed bell peppers, onions and tomatoes in our special spice mix

#### FISH MOLEE (MILD)

A famous fish curry from Kerela cooked with coconut milk and curry leaves

#### CHICKEN TIKKA MASALA (MILD)

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

#### CHETTINAD CHICKEN (MEDIUM)

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

#### CHILLI CHICKEN (HOT)

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

#### LAMB KARAHI (MEDIUM)

Cooked with green pepper, onions with a touch of garlic and ginger

#### LAMB SAAG (MEDIUM)

A medium dish cooked in a spicy sauce with spinach & coriander

#### SAAG ALOO (MEDIUM)

Creamy spinach curry with potatoes

## SIDES

Choose one side

Steamed rice | Pilau rice | Plain Naan | Garlic Naan | Chips

## DESSERT

Strawberry Cheese Cake

