

New Year's Eve Dinner (3 sittings Available)

1ST SITTING: (2 hour rotation)
Booking Time: 5.00 - onwards
(4 Course) **£14.95** p/p

2ND SITTING: (2 hour rotation)
Booking Time: 7.00pm - onwards
(4 Course) **£21.95** p/p

3RD SITTING:
Booking Time: 9.00pm - onwards
(5 Course Menu) **£21.95** p/p

To celebrate and welcome in the New Year we have selected a menu for you to enjoy.

(Glass of
Champagne or
Fruit Juice at
midnight)
available on the
3rd sitting only.

TO BE SERVED ON NEW YEARS EVE (31ST DECEMBER)

Popadoms
with Relishes

STARTERS

Kebab Platter (For 5 or more)
Consists of chicken tikka, chicken stir-fry, sheek kebab roll, chicken butterfly & shami kebab.

Vegetable Platter (For 5 or more)
Consists of samosa, onion bhajee, chana bhajee, aloo cheese ball & paneer tikka.

Tandoori Mixed Kebab
Selection of chicken tikka, Lamb tikka, sheek kebab and served with salad.

Chicken Pakora
Strips of chicken breast coated in spicy butter sauce then fried and served with salad.

Jhinga Shashlik
King sized prawns marinated in tandoori sauce grilled in the clay oven with onion, peppers & tomatoes

Seabass
Pan fried Sea Bass marinated in a special masala, with olive oil

Vegetable Samosa
Mixed vegetables wrapped in pastry, then deep fried to perfection.

Onion Bhajee
Sliced onions mixed with gram flour then deep fried.

Sheek Kebab
Marinated minced meat, mixed with herbs and spices, then cooked in the tandoori oven.

Fish Pakora
Pangash fish coated in spicy butter sauce then fried and served with salad.

MAIN COURSE

Chicken Tikka Masala
Tender pieces of boneless chicken or Lamb grilled in tandoor and cooked in a rich sauce ~ mild.

Korma (Chicken or Lamb)
Cooked with mild spices in a coconut & creamy sauce

Garlic Butter Chicken
Marinated pieces of boneless chicken cooked with garlic butter, lots of spices in a rich sauce ~ medium to mild.

Korai Tikka Khyberi (Chicken or Lamb)
Tender chicken or Lamb cooked in khyberi sauce with onions, tomatoes and capsicums ~ medium.

Balti (Chicken or Lamb)
Balti Dishes use a unique spicy recipe to give the dish a richer and spicier taste, cooked with special spice fresh tomatoes, green pepper and coriander.

Pathia (Chicken or Lamb)
Cooked with tomato concentrate and spices, fairly hot sweet & sour

Rogon Josh (Chicken or Lamb)
Medium dish cooked in a thick sauce garnished with fried onions & tomato

VEGETABLE MAIN COURSE

Korma Aloo Kofta
Spice deep fried potato in a delicious mild creamy sauce.

Any dish can be prepared with vegetables.

SEAFOOD MAIN COURSE

Mach Bhuna
Tropical Bengal fish cooked in our unique blend of spices to create a delightful dish. A delicacy of Bengal ~ Medium.

King Prawn Sagwalla
King prawns cooked with fresh spinach and spices, medium

SIDE DISH

Bombay Potatoes
Spiced potatoes

Sag Aloo
Spiced potatoes cooked with spinach

Chana Bhajee
Chick peas cooked in medium spices.

SUNDRIES

Pilau Rice

Mushroom Pilau Rice

Egg Fried Rice

Garlic Fried Rice

Special Pilau Rice

or

Any Nan Bread

Parties of 5 or more will have to opt for the Kebab Platter Starter or the Vegetable Platter Starter.

**LIVE DJ
FROM 6.00PM
CHAMPAGNE
FIREWORKS &
DANCER
AT MIDNIGHT**

