

## **Saag Dish**

Fairly dry cooked with spinach

**Chicken Saag**

**Lamb Saag**

**Prawn Saag**

**Vegetable Saag**

## **Madras Dishes**

Fairly hot

**Chicken Madras**

**Lamb Madras**

**Prawn Madras**

**Vegetable Madras**

## **Vindaloo Dishes**

Very hot

**Chicken Vindaloo**

**Lamb Vindaloo**

**Prawn Vindaloo**

**Vegetable Vindaloo**

## **Kashmir Dishes**

Very mild dish cooked with cream  
and banana

**Chicken Kashmir**

**Lamb Kashmir**

**Prawn Kashmir**

**Vegetable Kashmir**

## **Balti Dishes**

A rich Dish cooked with special  
balti herbs and spices. medium  
or hot.

**Chicken Balti**

**Lamb Balti**

**Prawn Balti**

**Vegetable Balti**

## **Rice**

**Plain Boiled Rice**

**Pilau Rice**

**Special Fried Rice**

**Keema Rice**

**Mushroom Rice**

**Egg Rice**

**Vegetable Rice**

## **Naan Breads**

**Plain Naan**

**Keema Naan**

**Garlic Naan**

**Peswari Naan**

**Staffed Naan**

**Cheese Naan**

## **Chips**

The Management reserve the right to refuse service  
of any person(s) without disclosing any reason.

# **The Gourmet Restaurant and Takeaway**



**Special Promotional Menu  
£10.95 per person**

**Sunday to Thursday**

**Choice of the followings:**

**\*Starter**

**\*Main**

**\*Rice, Nan or Chips**

## **Starter**

### **Chicken or Lamb Tikka**

Marinated chicken or lamb tikka pieces  
barbecued in the tandoori

### **¼ Tandoori chicken**

Chicken leg or breast on the bone.  
Barbecued in the tandoori.

### **Onion Bhaji**

Balls of spiced onion, deep fried

### **Samosa,**

### **(Meat or vegetables)**

Stuffed triangular pastry, deep fried

### **Chicken Pakora**

Diced Chicken dipped in the spicy batter

### **Sheek Kebab**

Marinated minced lamb, barbecued in  
the tandoori

### **Reshmi kebab**

Marinated minced lamb, burger shaped,  
shallow fried wrapped in an omelet

### **Prawn Puree**

Bhuna Prawn served in a thin fried  
pastry

### **Chicken Chaat Puree**

Barbecued Chicken in a sweet and sour  
sauce, served on a thin pastry

### **Aloo Chaat Puree**

### **Dhai Chana**

### **Prawn Cocktail**

## **Main Dishes**

### **Kori(Chicken or Lamb)**

A medium dish with diced onions,  
capsicum and tomatoes

### **Lacknovi(Chicken or Lamb)**

A saucy bhuna infused with garlic,  
Lemon juice and mixed spice

### **Jeera (Chicken or Lamb)**

Cooked with whole cumin seeds, a

very strong and rich flavoured dish

### **Jalfiazi(Chicken or Lamb)**

Fairly hot cooked with fresh chillies,  
sliced onion and capsicum.

### **Methi(Chicken or Lamb)**

A medium dish cooked with fenugreek,  
a special herb leaf and a verity of spice

### **Makhani(Chicken or Lamb)**

Cooked with butter, mint and  
fresh cream

### **Murg Massalla**

Diced pieces of chicken cooked with  
lamb mince , a fried boiled egg and herbs

### **Chicken Tikka Massalla**

### **Lamb Tikka Massallah**

### **Prawn Massalla**

### **Vegetable Massalla**

## **Tandoori Dishes**

Dry Barbecued in Tandoori

### **Chicken Tikka**

### **Lamb Tikka**

### **Chicken Shaslik**

### **Lamb Shaslik**

### **½ Tandoori chicken (on the bone)**

## **Korma Dishes**

Mild with almonds, coconut  
and fresh cream

### **Chicken Korma**

### **Lamb Korma**

### **Prawn Korma**

### **Vegetable Korma**

## **Curry Dishes**

Cooked in a medium sauce

### **Chicken Curry**

### **Lamb Curry**

### **Prawn Curry**

### **Vegetable Curry**

## **Bhuna Dishes**

Fairly dry medium spiced  
with onion and herbs

### **Chicken Bhuna**

### **Lamb Bhuna**

### **Prawn Bhuna**

### **Vegetable Bhuna**

## **Rogon Dishes**

Medium, topped with

cooked tomatoes.

### **Chicken Rogon**

### **Lamb Rogon**

### **Prawn Rogon**

### **Vegetable Rogon**

## **Dupiaza Dishes**

fairly dry dish cooked with square  
cuts of large onions

### **Chicken Dupiaza**

### **Lamb Dupiaza**

### **Prawn Dupiaza**

### **Vegetable Dupiaza**

## **Pathia Dishes**

A strong flavoured hot, sweet and sour

### **Chicken Pathia**

### **Lamb Pathia**

### **Prawn Pathia**

### **Vegetable Pathia**

## **Dansak Dishes**

Slightly hot, sweet and sour  
cooked with lentils

### **Chicken Dansak**

### **Lamb Dansak**

### **Prawn Dansak**

### **Vegetable Dansak**