

Banquet Menu

Available Sunday to Thursday

Order as much as you can eat*

£19.95 per head

£11.95 (under 12's)

Please order from the selection of dishes below or to make life a lot easier take the popular option and leave it with us and we will bring out a comprehensive mixed platter of starters and an excellent selection of main courses, side dishes, rice and naan bread.

Starters

Plain or Spicy Popadoms

Meat Samosa

Vegetable Samosa

Onion Bhajee

Aloo Chatt (Potato & chickpeas cooked in a tangy chatt massala sauce)

Chicken Chatt (Chicken & chickpeas cooked in a tangy chatt massala sauce)

Prawn Puree (Spicy prawns served in a puffy bread)

Tandoori Chicken (on the bone)

Chicken Tikka

Lamb Tikka

Chicken Tikka Pakora (Chicken pieces marinated in herbs, deep fried in batter)

Chicken Tikka Puree (Spicy chicken tikka served in a puffy bread)

Paneer Fusion (Indian cheese stir fried with green chilli and soya sauce)

Chickpea & Mushroom pancake

Garlic Mushrooms

Prawn Cocktail

Traditional Dishes

Chicken, Lamb, Prawn or Vegetable

Korma (n) - (Mild cooked with coconut and cream)

Rogan Josh (Cooked with tomato in a thick sauce)

Malaya (n) - (Mild cooked with pineapple and cream)

Saag (Cooked with spinach)

Curry (Medium)

Madras (Fairly hot)

Vindaloo (Very hot)

Bhuna (Medium cooked in a thick sauce)

Dupiaza (Chunks of onion in a thick juicy sauce)

Dansak (Hot, sweet & sour cooked with lentils)

Korai (Medium to hot with chunks of capsicum and onion)

Biryani (Mixed with basmati rice served with vegetable curry)

Please note to benefit from the Banquet Menu, all members of the party must order from this Menu

King Prawn dishes can be ordered at an additional cost of £2.90 per dish

* Any excess food cannot be taken away & large amounts of food left over may be subject to a charge

Chefs Specials

Murgh Mirch Massala (Charcoal grilled chicken marinated in tandoori spices cooked with green chillies, coriander, tomato & capsicum in a medium sauce)

Chicken or Lamb Shaslick Massala
(Cooked in the oven, marinated in spices with tomato, capsicum & onion cooked in a specially prepared massala sauce & delicately flavoured with coconut, cream and butter)

Chicken or Lamb Tikka Massala (n)

Buttered Chicken Tikka (n) - (Creamy chicken dish marinated in mild spices and cooked in a rich butter sauce)

Chicken or Lamb Passanda (n) - (Thin slices marinated in light spices cooked in yoghurt simmered in a rich creamy sauce)

Chicken, Vegetable or Prawn Chilli Massala
(Hot, spicy dish cooked with green chillies and coriander)

Hara Ghost (Slices of lamb cooked with mint & green chillies)

Chinghari Murgh (Chicken cooked in a hot West Indian chilli sauce with garlic, capsicum and coriander)

Sylhet Special Lamb (Sliced lamb marinated in medium to hot spices with green chilli paste, capsicum & coriander in a thick sauce)

Tetley Special (Strips of chicken marinated in spices and fried in olive oil cooked in medium to hot sauce with capsicum and coriander)

Xaccuti Chicken (Goan chicken curry cooked with dried whole chillies, coconut, milk & tomato)

Rice

Boiled Rice

Pilau Rice

Egg Fried Rice

Mushroom Fried Rice

Onion Fried Rice

Garlic Fried Rice

Coriander Chilli Rice

Sizzling Dishes

All dishes are marinated in spices and chargrilled in our special tandoori clay oven

Chicken or Lamb Tikka

Chicken or Lamb Shaslick

(Cooked with green peppers, onion & tomato)

Balti Dishes

All dishes are cooked with special spices, tomato and coriander

Chicken

Lamb

Vegetable

Prawn

Dal Frezi Dishes

All dishes are spicy with chopped onion capsicum and dried chilli seeds

Chicken

Lamb

Vegetable

Prawn

Side Dishes

Vegetable Curry

Aloo Gobi (potato and cauliflower)

Saag Bhajee (spinach)

Mushroom Bhajee

Saag Aloo (spinach and potato)

Chana Paneer (Chickpeas cooked with cream and cheese)

Bombay Potatoes

Sag Paneer (spinach cooked with cream and cheese)

Saag Dhali (spinach and lentils)

Khumbi Makhni (Mushrooms and spinach cooked in butter and cream)

Bread

Plain, Garlic, Onion or Coriander Chilli Naan
Peshwari Naan (stuffed with coconut)

(n) denotes dishes contain nuts; please note that traces may also be found in other dishes