

FESTIVE 11
MENU

PRE X-MAS DINNER

indian selection

STARTERS:

CHICKEN TIKKA

Bite-size pieces of spicy chicken chargrilled in a tandoor clay oven

MASALA FISH

Marinated fish oven baked with delicate herbs & spices

STUFFED MUSHROOM (V)

Mushrooms filled with peppers, chopped ginger coriander leaves, cheese, black pepper and coated with bread crumbs.

MAINS

MURGH MARGALLA

Tandoori chicken cooked with onions, tomato and green peppers enrobed in a fragrant cumin-based masala sauce to mouth-watering effect

LAMB FRONTIER

Lamb tikka, chargrilled in tandoor and finished with chef's special onion tomato thick curry sauce in a wok

CHILLI PANEER (V)

Stir fried cubes of paneer with onions, peppers, chilli, soya sauce & garlic. A fantastic veggie delight!

ACCOMPANIMENTS

RICE NAN

DESSERTS

MANGO KULFI RASMALAI

£19.95

italian selection

STARTERS:

BRUSCHETTA (V)

Freshly chopped tomatoes, basil, garlic, mozzarella cheese on toasted bread and served hot.

FUNGHI ALL'ITALIANA (V)

Oven baked mushrooms cooked in our own special garlic butter sauce and topped with parsley.

CALAMARI FRITTI

Tender squid rings dressed in light butter, deep fried and served with mixed salad.

MAINS

POLLO AI FUNGHI

Pan fried breast of chicken, cooked with mushrooms in a cream sauce & topped with asparagus.

FILETTO AL PEPE

200 gram tenderloin beef steak served with green peppercorn sauce.

FETTUCCINE AL POLLO

Pasta ribbons cooked with pieces of chicken, onions, green peppers served with cream and a hint of tomato sauce and chillies.

CODA DI ROSPO

Cod fillet served with fresh salad, roasted potatoes and tomato basil cream sauce.

DESSERTS

TIRAMISU

Traditional homemade italian dessert with light sponge soaked in coffee and marsala wine, layered with mascarpone cream and dusted cocoa powder.

CREPPELLE

Pan cake served with 3 different ice creams topped with chocolate sauce.

£24.95

NEW YEAR'S EVE

indian selection

STARTERS:

KING PRAWN ZAFRANI

King prawn marinated in lemon juice, ginger garlic paste, cheese, cream, coriander and saffron cooked in the clay oven.

CHILLI PANEER (V)

Stir fried cubes of paneer with onions, peppers, chilli, soya sauce & garlic.

TANGIRI KEBAB

Chicken leg pieces marinated in curd, hint of ginger, garlic and finished with herbs and spices. Deliciously juicy and tender on the inside, they are coated with a lovely flavorful marinade on the outside.

MAINS

CHICKEN BHUNA

Pieces of tender chicken breast cooked with fresh tomatoes, onions, green peppers, garlic, ginger & fresh ground herbs & spices

CHICKEN TIKKA MASALA

Popular recipe of succulent chicken tikka simmered in a coconut - cream sauce

KARAHI LAMB

The most popular dish cooked in a thick rich dry sauce, using green chillies, spices, lemon and fresh coriander

ACCOMPANIMENTS

RICE NAN

DESSERTS

MANGO KULFI RASMALAI

£29.95

italian selection

STARTERS:

SCAMPI FRITTI

King prawns coated with light butter, deep fried and served with mixed salad.

CARRE D'AGNELLO

Lamb chops, served with salad and rosemary garlic sauce.

FUNGHI ALL'ITALIANA (V)

Oven baked mushrooms cooked in our own special garlic butter sauce and topped with parsley.

MAINS

FILETTO ROSSINI

200 gram fillet steak cooked in a rich Madeira wine sauce, crowned with pate.

POLLO PARMIGIANA

Grilled chicken breast cooked with onions, fresh chillies, napolitan sauce and topped with mozzarella cheese.

FILETTO D'AGNELLO

Fillet of lamb served with mushrooms and cream sauce.

DESSERTS

TIRAMISU

Traditional homemade italian dessert with light sponge soaked in coffee and marsala wine, layered with mascarpone cream and dusted cocoa powder.

CREPPELLE

Pan cake served with 3 different ice creams topped with chocolate sauce.

£29.95