



CHRISTMAS



MENU

Indian City



MENU A

£ 30.95 (Minimum 2 person)

MIXED PLATTER

Chicken Tikka, Onion Bhajee, Vegetable Samosa, Sheek Kebab and Paneer Tikka

All served on a platter to share

MAIN COURSE

(Please choose one main dish per person)

CHICKEN JAL FRY

Smokey flavour, breast chicken cooked with peppers and onions in a sweet and sour sauce

TIKKA MASSALA CHICKEN

Exclusive recipe of succulent chicken tikka in smooth sauce, mild and cream

MURGH MASSALA

Tender chicken tikka cooked with mince lamb

LAHOORI GOSTH OR CHICKEN

Cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

GARLIC MORGUL GOSHT

Tender lamb cooked with garlic, fresh green chilies, peppers and sprinkle of ginger (hot)

TANDOORI BALTI KING PRAWN

Famous Balti dish cooked with tandoori King Prawns

SIDE COURSE

DAL MASSALA *(Thick Sauce)*

Channa and red lentil preparation made into an exotic dish

Or

DESHI ALOO

Tasty small potatoes cooked with fresh herbs and garlic

PILAU RICE AND NAAN

1X PILAU RICE AND NAAN BREAD



Please note: Some dishes contain nuts, please inform us of any food allergies you have

A suggested gratuity of 12.5% will be added to your bill





Please note:

If you would like to choose your own main you are more than welcome

MENU B

£ 32.95 (Minimum 2 person)

STARTER

TANDOORI PLATTER

Green Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Salmon Tikka

All served on a platter to share

MAIN COURSE

(Please choose one main dish per person apart from ROYAL ROAST CHICKEN)

LAHOORI GOSTH OR CHICKEN

Cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

SHIZZLER BADSHABAG KING PRAWN

Whole King Prawn cooked peppers, garlic, curry leaf and onion (thick gravy)

SEA BASS

Grilled sea bass with fried onions, desi style (Must try)

ROYAL ROAST CHICKEN

(Minimum TWO people)

Full chicken cooked with Chef's special ingredients; garlic, peppers, and a touch of tamarind sauce

(Naaga Hot)

GARLIC MORGUL GOSHT

Tender lamb cooked with garlic, fresh green chillies and sprinkle of ginger (hot)

TIKKA MASSALA CHICKEN

Exclusive recipe of succulent chicken tikka in smooth sauce, mild and cream

SIDE COURSE

DAL MASSALA *(Thick Sauce)*

Channa and red lentil preparation made into an exotic dish

Or

DESHI ALOO

Tasty small potatoes cooked with fresh herbs and garlic

PILAU RICE AND NAAN

1X PILAU RICE AND NAAN BREAD

Please note: Some dishes contain nuts, please inform us of any food allergies you have

A suggested gratuity of 12.5% will be added to your bill

Indian City



MENU C

VEGETARIAN CHRISTMAS SPECIAL

£ 28.95 (Minimum 2 person)

STARTER

(Please choose ONE starter per person)

PANEER TIKKA

ONION BHAJEE

VEGETABLE SAMOSA

MAIN COURSE

(Please choose one main dish per person)

LAHOORI VEGETABLE

Mixed vegetables cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

GARLIC CHILLI PANEER *(HOT)*

Paneer cooked with fresh green chillies and garlic sauce

PANEER TIKKA MASALA

Paneer cooked in a smooth sauce, mild and creamy

SHOBZI TAWAA

Mix vegetable, cooked with aubergine and spinach

SIDE COURSE

MUSHROOM OR BHINDI BHAJEE

Mushroom or Okra, cooked with tomatoes and onions

Or

DAL MASSALA *(Thick Sauce)*

Channa and red lentil preparation made into an exotic dish

PILAU RICE AND NAAN

1X PILAU RICE AND NAAN BREAD

Please note: Some dishes contain nuts, please inform us of any food allergies you have

A suggested gratuity of 12.5% will be added to your bill



