

## PRE-THEATRE

**£24.95 PER PERSON**

### Pre-Starter

### Poppadoms & Chutney

#### Starters

PLEASE CHOOSE ONE

##### **Vegetable Pakora** ✓

Julienne of vegetables in a crisp batter coating with ground spices

##### **Fish Pakora**

Marinated white fish in a crisp gram flour batter

##### **Chicken Pakora**

Marinated chicken in a crisp gram flour batter

##### **Chilli Squid**

Marinated with crushed chilli and fresh ground spices

##### **Seekh Kebab**

Spiced mince chicken and lamb, cooked in the tandoor

##### **Onion Bhaji** ✓

Traditional recipe of green chilli, gram flour and garam masala

##### **Aloo Chana Chaat** ✓

Spiced Potato and chick pea with a mint, tamarind and sweet chilli dressing (served cold)

#### Mains

PLEASE CHOOSE ONE

##### **Chicken Karahi**

Cooked with onion, pepper and tomatoes

##### **Chicken Korma**

Chicken breast with tomato, onion, almond and coconut with a touch of cream

##### **Chicken Tikka Masala**

Charcoal-grilled chicken tikka cooked with tomato, onions, cashew nuts and cream

##### **Lamb Jalfrezi**

Julienne of ginger, tomato and bell peppers in a tangy sauce

##### **Old School Lamb Curry**

Slow cooked lamb with onion, tomato, ginger, garlic and made with lots of love!

##### **Vegetable Korma** ✓

Almond and coconut cream based gravy

##### **Tadka Dal** ✓

Spiced yellow lentils, tempered with onion, garlic and fresh coriander

##### **Vegetable Tak-a-Tak** ✓

Seasonal vegetables marinated and cooked on the griddle with onion, tomato and chaat masala

#### Sundries

PLEASE CHOOSE ONE

**Boiled Rice**

**Pilau Rice**

**Plain Naan**

**Garlic Naan**