Mushroom Bhaji
All for £19.95

Chicken Tikka

Mixed Kebab

Colcha Nan

Pilau Rice

Business Lunch for Only

Korma - Madras - Pathia - Dhansak
Bhuna - Rogon Josh - Dupiaza
Prawn - Vegetable
Chicken - Beef
Available in:-
Main Course
Lunch: 12noon - 2pm • Evening: 5pm - 11.00pm

and Coffee

Business Lunch

Starters
£8.95
With:
Or

OPEN SEVEN DAYS
12 NOON and 2.00PM

SET MEAL FOR TWO

Chicken Tikka Massala
Papadums & Pickles
Chicken  Pakura &
Lamb Katmandu
vegetable Pakura
All for £36.95
Special Rice
Aloo Gobi
Sag Panir
Any Nan
Coffee

Our Master Chef will prepare a
mild, medium and hot dishes with
Served with rice and a variety
of naan breads. Something for
everyone's taste.

BANQUET
starters and main courses
mouth watering choice of
Our Chef's selection of
Our past guests would highly
Minimum 10 persons
Please ask us for our
recommend this Banquet...
for your party.

Welcome to the Royal Tandoori Restaurant

Finest Indian Cuisine

Royal Tandoori brings you the authentic cuisine of the Moghuls in a magnificent setting. Indeed, on a culinary level, it was the east that occupied the west. The universal popularity of the Tandoor and Curry are delicious proof. We have taken the most care to bring you a unique and enjoyable dining experience. The wide selection of dishes you will find here comes from the ancient tradition of the culinary arts handed down from father to son since the 12th century. Tonight you will dine as the Great Moghul emperors of India did, from these recipes are created from the kitchens of the Moghul Empire.

We welcome you to a new eating adventure, with a welcome that comes from the heart. Our staff would be happy to assist you in choosing the perfect combination of dishes. If you prefer food especially mild or extra hot, please ask your server.

Bon Appetit

Customer Notice:-

- CHEQUES ARE NOT PERMITTED WITHOUT A CURRENT BANKERS CARD!
- MINIMUM CHARGE £6.95 PER PERSON!
- THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE OR ADMISSION TO ANY CUSTOMER WITHOUT ANY GIVEN REASONS!
- IF THERE IS ANY DISH YOU WOULD LIKE AND IT IS NOT ON THE MENU, KINDLY INFORM THE MANAGER AND IF IT IS POSSIBLE WITHIN THE TIME LIMIT, WE WILL BE HAPPY TO PREPARE IT FOR YOU!
- WE USE ALL SUPERB CHICKEN BREAST OFF THE BONE, TOPSIDE OF BEEF, SPRING LAMB & ORIENTAL PRAWN

THANK YOU
If you are satisfied with your meal, tell your FRIENDS, . . . If not - tell us!
PICKLE TRAY
CHAPATI
KEEMA NAN
GARLIC NAN
CHEESE NAN
NAN
VEGETABLE OR MUSHROOM RICE
GARLIC RICE
FRIED RICE
PLAIN OMELETTE
CHICKEN OMELETTE

SAG ALOO
SAG BHAJI
SAG PANIR
BOMBAY ALOO
AUBERGINE BHAJI

All the side dishes are cooked mostly and lightly spiced for the full flavours of the spices and vegetables to come out (Leavened bread made freshly in our clay oven).

(Thin unleavened whole wheat bread) £1.25
(Spinach) £4.95
(Spinach and Cheese) £4.95
(Spinach and Potato) £4.95
(Lightly fried with minced meat) £3.65
(Potato and Cauliflower) £4.95
(Lightly fried with onions and garlic) £3.65
(Lightly fried with mushrooms, peas and egg) £3.65

If you are satisfied with your meal, tell your FRIENDS, ... If not - tell us!

Mixture of Chicken, Lamb & Prawn. £11.95

Are available in:-
JAIPURI DISHES (Medium) With mushrooms, fried onions and fried capiscums, freshly made Punjabi masallah sauce
KATHMANDU DISHES (Medium) With lentils, spring onion, fresh garlic, fresh coriander, touch of lemon and ginger
MOGHUL PASSANDA (Mild & Creamy) Almonds, fresh cream, herbs and spice for a smooth, rich taste, with cashew nuts
ROYAL BALTI (Fairly Hot) The preparation of this dish is of a unique selection of fresh spices and herbs for a traditional taste
ROYAL CHASNII (Fairly Hot) Preparation is similar to the classic masallah but sweet & sour from the use of mango
NAGA MORICH (Hot) cooked with red and green peppers and tomatoes, aromatic Naga chilies
ROYAL JALFREZIE (Fairly Hot) Freshly chopped chillies, tomatoes, coriander, garnished with fresh garlic
ROYAL KORAI (Medium) Kashmiri spices, chopped onions, green pepper, fresh coriander “garnished with tomato & cucumber”
ROYAL MASALLAH (Medium) Classic dish for all curry lovers, cooked in yoghurt sauce, mildly spiced, cream and tomato
ROYAL SYLHETI MASALLAH (Fairly hot) Quarterly cut onions and green pepper in a tangy masallah sauce
ROYAL AMER (Mild) Coconut, mango and cream to give a sweet tropical taste
ROOFLIFTER (Hot) Garlic, onions, tomato and a wedge of fresh lemon. Comes sizzling. For the very brave!
ROYAL HONEY PAIZA Medium spiced dish cooked in onions, green pepper, honey. Suitable for mild dish eater
If you are satisfied with your meal, tell your FRIENDS, ... If not - tell us!

ROYAL SPECIALITIES

ROYAL SEAFOOD LEGENDS

KING PRAWN MASALADAR ................................................................. £17.95
Get messy with delicious king prawns on shell cooked in medium masallah sauce with garlic green pepper, onions tomatoes.

CHINGRI CHANA DHALL ................................................................. £17.95
King prawns on shell and shrimps cooked in garlic, lentil and chick peas.

Although these dishes are medium they can be hotter to suit your taste.

PALAK DISHES

Palak a superb dish from the heart of the Bengal, originally cooked by the Bengalis by the use of the fresh growing sag “spinach”, whole ground spices, fresh mixture of aromatic spices and crushed garlic. The Royal still carries on that original recipe in our kitchen for all our customers, mostly cooked and medium for the full flavour of the sag.

CHICKEN or BEEF ................................................................. £10.95
LAMB or CHICKEN TIKKA ........................................................ £11.95
VEGETABLE OR MUSHROOM ........................................ £9.95
PRAWN ........................................................................ £10.95
KING PRAWN ...................................................................... £16.95
ORIENTAL CHILLI GARLIC (Mixture of chicken, lamb and prawn) .................................................................................. £12.95

MOGHUL SHAJON

One of the beloved dishes of South India, the reason of the popularity of this dish is because of the use of the fresh and finest ingredients around. Crushed and freshly chopped garlic cooked in a special blend of mixed herbs and medium spices. Served on a portion of green salad, curry on one half of the plate and on the other a small portion of pilau rice.

CHICKEN TIKKA ......................................................................... £13.45
LAMB ................................................................................ £13.95
PRAWN ........................................................................ £13.45
KING PRAWN ...................................................................... £17.95

CHILLI GARLIC DISHES

Fairly hot, the beauty of the dish is the strength of the curry is not from the use of ground chilli powder, but from fresh chillies chopped in the middle. The chillies give the dish a unique taste of the ingredients used rather than the hotness. Also consists of crushed and finely chopped garlic and mild flavoured.

CHICKEN TIKKA ......................................................................... £10.45
LAMB ................................................................................ £10.95
VEGETABLE OR MUSHROOM ........................................ £9.45
PRAWN ........................................................................ £10.45
KING PRAWN ...................................................................... £15.95
ORIENTAL .......................................................................... £11.95

MOGHUL HONEY

The Moghuls of India were very fond of the fresh and sweet tasting dishes that were created for them by the top chefs. Now at the Royal we are creating the same dish to its recipe for our Moghuls, our customers. Cooked with ground almonds, fresh cream and honey and herbs to give it the sweet and tropical taste.

CHICKEN TIKKA ......................................................................... £10.45
LAMB or LAMB TIKKA ........................................................ £10.95
VEGETABLE OR MUSHROOM ........................................ £9.45
PRAWN ........................................................................ £10.45
KING PRAWN ...................................................................... £15.95

MOHONWALA DISHES

A creamy dish blended with a yoghurt masala sauce with coconut, almond and cheese.

CHICKEN TIKKA ......................................................................... £10.45
LAMB or LAMB TIKKA ........................................................ £10.95
PRAWN ........................................................................ £10.45
KING PRAWN ...................................................................... £15.95
ORIENTAL .......................................................................... £11.95
ROYAL SPECIALITIES

CHICKEN or BEEF .......................................................... £10.95
LAMB ........................................................................... £11.45
VEGETABLE .................................................................... £9.95
PRAWN .......................................................................... £10.95
KING PRAWN ..................................................................... £15.95

Are available in:-

SABZI BALTI (Fairly Hot) This dish has a unique selection of spices and herbs and mixed vegetables for a traditional taste
SYLHETI BALTI (Fairly Hot) Quarter cut onions and green & red peppers in a Balti Massalla sauce
SHAJI BADAM (Mild) Unique blend of roasted cashew nuts and almond and coconut, in a creamy sauce
NAGA MADRAS (Hot) Popular Madras dish cooked with aromatic cobra (Naga) chillies
MIRCHI KORMA (Fairly Hot) Creamy coconut classic dish with green chillies to give a little spicy edge
ROYAL ACHARI (Fairly Hot) A mix of pickles, onions and tomato are the key ingredients to give this dish a range of flavours

BIRYANI DISHES

The classic and superb Biryani dish sets back as far as the times of the Moghuls and still lives on, freshly prepared from soft, fluffy Basmati rice, mild spices and diced up pieces of the selected meat lightly fried and to complete this dish, a side order of mixed vegetable curry.

CHICKEN or BEEF .......................................................... £12.95
LAMB or CHICKEN TIKKA .................................................. £13.95
VEGETABLE or MUSHROOM ............................................. £11.95
PRAWN .......................................................................... £13.95
KING PRAWN ..................................................................... £17.95
ORIENTAL CHICKEN, LAMB, PRAWN .............................. £14.95

VEGETABLE MAIN DISHES

BOMBAY CHANA MASSALA (Fairly Hot) ................................ £9.50
Chickpeas stewed in sweet & sour sauce. Garnished with fresh chilli and coriander
SAGALOO DELIGHT (Medium and spicy to taste) ................. £9.50
Potato and spinach with fresh coriander and mustard seeds
SABZI CHILLI DHAL (Hot) .................................................. £9.50
Mixed vegetables and garlic lentils, with green chillies and garnished with spring onion and coriander.
SABZI ROSHON NAGA (Hot) .............................................. £9.50
Vegetables steam cooked with aromatic chilli and garlic and garnished with coriander.
ROYAL BAHAR (Medium and spicy to taste) ........................ £9.50
Mixed vegetables with finely chopped spinach and methi “mixed herbs”

VARIous CURRY SELECTION

CHICKEN or BEEF .......................................................... £9.95
LAMB or CHICKEN TIKKA .................................................. £10.50
VEGETABLE OR MUSHROOM ............................................. £9.25
PRAWN .......................................................................... £9.95
KING PRAWN ..................................................................... £15.95

Are available in:-

BHUNA (Medium) Onions are the key ingredients to this dish, rich and classically blended herbs loved by everyone
CEYLON (Fairly Hot) Less hot than Madras but with coconut, not as hot as a vindaloo
DHANSAK (Fairly Sweet & Sour) A beautiful combination of spices and fresh lentil
DARJEEILING (Medium) Cooked with flavoured spices and topped with onion rings
KORMA (Mild and Creamy) A delicate preparation of curd, cream and ground coconut
MADRAS (Hot) A most popular dish with rich, hot and sour taste sauce
MALAYAN (Mild & Creamy) Prepared with banana, fruit juices, coconut and cream
PATHIA (Sweet & Sour) Prepared with garlic, chilli, onion, green pepper and tomato puree
ROUGAN JOSH (Medium Hot) Cooked with a classic bhuna base, garnished with freshly made tomato paste
VINDALOO (Very Hot) Hot curry sauce with two pieces of potato to cool you down

If you are satisfied with your meal, tell your FRIENDS, . . . If not - tell us!
### VEGETABLE SIDE DISHES

All the side dishes are cooked mostly and lightly spiced for the full flavours of the spices and vegetables to come out.

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>PICKLE TRAY</td>
<td></td>
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<tr>
<td>KEEMA NAN</td>
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<tr>
<td>GARLIC NAN</td>
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<tr>
<td>CHANA RICE</td>
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<tr>
<td>KEEMA RICE</td>
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<tr>
<td>SPECIAL RICE</td>
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<tr>
<td>GARLIC RICE</td>
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<tr>
<td>TAKHA DHALL (Lentils cooked with garlic)</td>
<td>£4.95</td>
</tr>
<tr>
<td>ALOO &amp; CHANA (Potato &amp; Chick Peas)</td>
<td>£4.95</td>
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</tbody>
</table>

### TANDOORI SPECIALITIES

- **Tandoori food is properly prepared in special clay ovens known as tandoors.**

### STARTERS

- **Natural yoghurt** £1.95
- **Mixed vegetables** £4.95
- **Papadum** £3.95
- **Vegetable Pakura** £4.95
- **Chicken Pakura** £4.95
- **Sheek Kebab** £4.95
- **Mint Chutney** £1.95
- **Cucumber or Onion Raita** (Natural yoghurt) £1.95
- **Pickle Tray** (per person) £0.70

### VEGETABLE DISHES

- **Aloo & Chana** (Potato & Chick Peas) £4.95
- **Mixed vegetables** with onions and garlic £3.65
- **Steamed cooked white rice** £2.85
- **Unleavened bread baked in our clay oven** £2.35
- **Garlic Nan** (spring onion, garlic and coriander stuffed in the Nan) £2.95
- **Cheese Nan** £2.95
- **Garlic Nan** (Stuffed with minced lamb) £2.95
- **Keema Nan** (Leavened bread made freshly in our clay oven) £2.75
- **Peshwari Nan** (Sweet, coconut and light spices gently blended for a tropical taste) £2.95
- **Paratha** (Unleavened bread lightly fried in ghee) £2.95
- **Chapati** (Thin unleavened whole wheat bread) £1.25
- **Tandoori Roti** (Unleavened bread baked in our clay oven) £2.35
- **Cucumber or Onion Raita** (Natural yoghurt) £1.95
- **Pickle Tray** (per person) £0.70
- **All the side dishes are cooked mostly and lightly spiced for the full flavours of the spices and vegetables to come out.**

### RICE DISHES

- **Plain Rice** (steamed cooked white rice) £2.85
- **Pilau Rice** (Basmati rice cooked with saffron) £2.95
- **Fried Rice** (Lightly fried with onions) £3.25
- **Garlic Rice** (Lightly fried with onions and garlic) £3.65
- **Mixed Rice** £3.65
- **Special Rice** (Lightly fried with mushrooms, peas and egg) £3.65
- **Keema Rice** (Lightly fried with minced meat) £3.65
- **Chana Rice** (Lightly fried with chick peas) £3.65

### European Dishes

- **Fried Scampi** Served with salad and chips £10.95
- **Chicken Omelette** £9.95
- **Mushroom Omelette** £8.95
- **Plain Omelette** £7.95
- **Chips** £2.75

### Accompaniments

- **Nan** (Leavened bread made freshly in our clay oven) £2.75
- **Cheese Nan** £2.95
- **Garlic Nan** £2.95
- **Keema Nan** (Stuffed with minced lamb) £2.95
- **Peshwari Nan** £2.95
- **Paratha** £2.95
- **Chapati** £1.25
- **Tandoori Roti** £2.35
- **Cucumber or Onion Raita** £1.95
- **Pickle Tray** (per person) £0.70

If you are satisfied with your meal, tell your FRIENDS... If not - tell us!
**Customer Notice:**

WE USE ALL SUPERB CHICKEN BREAST OFF THE BONE, TOPSIDE OF BEEF, SPRING

IF THERE IS ANY DISH YOU WOULD LIKE AND IT IS NOT ON THE MENU, KINDLY

MINIMUM CHARGE £6.95 PER PERSON!

CHEQUES ARE NOT PERMITTED WITHOUT A CURRENT BANKERS CARD!

Bon Appetit

your server.

combination of dishes. If you prefer food especially mild or extra hot, please ask

We welcome you to a new eating adventure with a welcome that comes from

recipes are created from the kitchens of the Moghul Empire.

the culinary arts handed down from father to son since the 12th century.

taken the most care to bring you a unique and enjoyable dining experience. The

Royal Tandoori brings you the authentic cuisine of the Moghuls in a magnificent

Welcome to the

<table>
<thead>
<tr>
<th>Wine List</th>
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<table>
<thead>
<tr>
<th>APERITIFS</th>
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<tbody>
<tr>
<td>CINZANO .......................................................... £2.45</td>
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<tr>
<td>CAMPARI ............................................................ £2.45</td>
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<tr>
<td>DUBONNET ............................................................ £2.45</td>
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<tr>
<td>MARTINI (Sweet or Dry) ........................................... £2.45</td>
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<tr>
<td>PERNOD ............................................................... £2.45</td>
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<tr>
<th>SHERRY</th>
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<tr>
<td>AMONTILLADO (Medium) ............................................ £2.95</td>
</tr>
<tr>
<td>HARVEYS BRISTOL CREAM (Sweet) ............................ £2.95</td>
</tr>
<tr>
<td>TIO PEPE (Dry) ..................................................... £2.95</td>
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<tr>
<th>PORT</th>
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<tbody>
<tr>
<td>COCKBURN'S SPECIAL RESERVE ................................ £2.95</td>
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<tr>
<td>SANDERMAN L.B.V. ................................................ £2.95</td>
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<tr>
<th>SPIRITS</th>
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<tbody>
<tr>
<td>BACARDI ........................................................... £2.55</td>
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<tr>
<td>GIN ................................................................. £2.55</td>
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<tr>
<td>MALIBU .............................................................. £2.55</td>
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<tr>
<td>MALT WHISKY ...................................................... £3.95</td>
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<tr>
<td>RUM ................................................................. £2.55</td>
</tr>
<tr>
<td>SOUTHERN COMFORT .............................................. £2.55</td>
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<tr>
<td>SPICE RUM .......................................................... £2.55</td>
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<tr>
<td>VODKA ............................................................... £2.55</td>
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<tr>
<td>WHISKY .............................................................. £2.55</td>
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<tr>
<th>COGNAC</th>
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<tbody>
<tr>
<td>MARTELL ............................................................ £3.75</td>
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<tr>
<td>REMY MARTIN ....................................................... £4.45</td>
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<tr>
<th>LIQUEURS</th>
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<tbody>
<tr>
<td>AMARETTO .......................................................... £3.25</td>
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<tr>
<td>BAILEY'S IRISH CREAM .......................................... £3.25</td>
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<tr>
<td>BENEDICTINE ....................................................... £3.25</td>
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<tr>
<td>COINTREAU .......................................................... £3.25</td>
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<tr>
<td>DRAMBUIE ............................................................ £3.25</td>
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<tr>
<td>GLAYVA .............................................................. £3.25</td>
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<tr>
<td>SAMBUCA ............................................................ £3.25</td>
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<tr>
<td>TIA MARIA ........................................................... £3.25</td>
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<tr>
<th>BOTTLES</th>
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<tbody>
<tr>
<td>KINGFISHER (Standard) .......................................... £3.95</td>
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<tr>
<td>KINGFISHER (Large) ............................................... £5.85</td>
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<tr>
<td>COBRA (Standard) .................................................. £3.95</td>
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<tr>
<td>COBRA (Large) ..................................................... £5.85</td>
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<tr>
<td>BANGLA BEER (Large) ............................................. £5.85</td>
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<tr>
<td>CIDER ............................................................... £3.95</td>
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<tr>
<td>BECKS ............................................................... £3.85</td>
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<tr>
<td>BUDWEISER .......................................................... £3.85</td>
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<tr>
<td>L.A. (Low alcohol lager) ........................................ £2.95</td>
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<tr>
<th>SOFT DRINKS</th>
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<tbody>
<tr>
<td>PEPSI OR DIET PEPSI ............................................. £2.40</td>
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<tr>
<td>IRN BRU OR LEMONADE ........................................... £2.40</td>
</tr>
<tr>
<td>SUNKIST ORANGE .................................................. £2.40</td>
</tr>
<tr>
<td>SPARKLING APPLE JUICE ......................................... £2.40</td>
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<tr>
<td>GINGER BEER ...................................................... £2.40</td>
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<tr>
<td>MINERAL WATER .................................................... £2.40</td>
</tr>
<tr>
<td>ORANGE JUICE ...................................................... £2.40</td>
</tr>
<tr>
<td>BABY BOTTLE ....................................................... £1.60</td>
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<thead>
<tr>
<th>CHAMPAGNE &amp; SPARKLING WINES</th>
</tr>
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<tbody>
<tr>
<td>MOET ET CHANDON NV .......... £44.95</td>
</tr>
<tr>
<td>PROSECCO (Italy) ............. £20.95</td>
</tr>
<tr>
<td>A classic, extra dry sparkling wine for any celebration, special occasion or simply as a treat!</td>
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<tr>
<th>WHITEWINE</th>
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<tbody>
<tr>
<td>SAUVIGNON BLANC (France) .... £15.95</td>
</tr>
<tr>
<td>A dry, crisp, grassy and refreshing wine. A fabulous match for food.</td>
</tr>
<tr>
<td>MUSCADET (France) .......... £17.95</td>
</tr>
<tr>
<td>Light, crisp &amp; dry - 1995 vintage is as good as recent years</td>
</tr>
<tr>
<td>CHARDONNAY, VIN DE PAY D'OCC (France) £18.95</td>
</tr>
<tr>
<td>A refreshing fruit driven chardonnay which illustrates the giant steps being made in the South of France</td>
</tr>
<tr>
<td>CHINEN BLANC (South Africa) .... £17.95</td>
</tr>
<tr>
<td>One of the Cape's most impressive Chenins, med-dry, succulent fruits</td>
</tr>
<tr>
<td>FRASCATI (Italy) ................ £17.95</td>
</tr>
<tr>
<td>Famied Roman white. Dry and almondly</td>
</tr>
<tr>
<td>CHILEAN CHARDONNAY .......... £19.95</td>
</tr>
<tr>
<td>The reputation of Chile goes from strength to strength; a clean fruit driven version of the Burgundy grape</td>
</tr>
<tr>
<td>CHABLIS (Burgundy) .......... £24.95</td>
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<tr>
<td>This is a classic Chablis featuring a rapier-like dryness with a long herb and cream finish</td>
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<thead>
<tr>
<th>RED WINE</th>
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<tbody>
<tr>
<td>MERLOT (France) .......... £16.95</td>
</tr>
<tr>
<td>An incredibly juicy and easy going Merlot with flavours of plum and blackberry</td>
</tr>
<tr>
<td>BEAUJOLAIS (France) ........ £17.95</td>
</tr>
<tr>
<td>A light, fruity, popular French wine</td>
</tr>
<tr>
<td>CHIANTI CLASSICO (Italy) .... £17.95</td>
</tr>
<tr>
<td>A smooth and sumptuous Chianti with a deep, ruby colour and flavours of ripe cherries</td>
</tr>
<tr>
<td>AUSTRALIAN SHIRAZ CABERNET £19.95</td>
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<tr>
<td>Features rich liquorice, chocolate &amp; dark plum fruit</td>
</tr>
<tr>
<td>CHILEAN CABERNET .......... £19.95</td>
</tr>
<tr>
<td>Juicy &amp; ripe with warm fruit flavours</td>
</tr>
<tr>
<td>RIOJA CRIANZA (Spain) ...... £22.95</td>
</tr>
<tr>
<td>One of the great wines of Spain. Stylish, classic Riojan characters</td>
</tr>
<tr>
<td>CHATEAUNEUF-DU-PAPE (France) £27.95</td>
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<tr>
<td>Famous southern Rhône red packed with warm Mediterranean fruit, good weight and a stylish finish</td>
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<tr>
<th>ROSE WINES</th>
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<tbody>
<tr>
<td>MONTEREY VINEYARD</td>
</tr>
<tr>
<td>WHITE ZINFANDEL (California) Delicious medium dry Monterey 'blush' wine with more fruit extract than traditional rosé</td>
</tr>
<tr>
<td>MATEUS ROSE (Portugal) ...... £18.95</td>
</tr>
<tr>
<td>An all-round favourite Portuguese Rosé</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOUSEWINE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine by the Glass (White, Red or Rosé)</td>
</tr>
<tr>
<td>125ml ........ £3.95</td>
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<tr>
<td>250ml ........ £6.75</td>
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</tbody>
</table>
**Business Lunch**

12 NOON and 2.00PM

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**Business Lunch for Only £8.95**

- **Starters**
  - Pakura or Onion Bhaji
  - Or
  - 2 Papadums with Onion

- **Main Course**
  - Chicken - Beef
  - Prawn - Vegetable
  - Available in:-
    - Bhuna - Rogon Josh - Dupiaza
    - Korma - Madras - Pathia - Dhansak
  - With:
    - Rice or Nan or Chips
    - and Coffee

---

**Business Lunch for Only £9.95**

- **Starters**
  - Chicken Tikka
  - Or
  - Lamb Tikka

- **Main Course**
  - Chicken Tikka - Lamb Tikka
  - Prawn - Vegetable
  - Available in:-
    - Mossallah - Passanda
    - Darjeeling - Korma
    - Bhuna - Madras
  - All served with:-
    - Rice or Nan or Chips
    - and Coffee

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**OPEN SEVEN DAYS**

Lunch: 12noon - 2pm • Evening: 5pm - 11.00pm

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**SET MEAL FOR ONE**

- Papadums & Spice Onions
- Mixed Kebab
- Chicken Tikka Katmandu
- Mushroom Bhaji
- Pilau Rice
- Colcha Nan

All for £19.95

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**SET MEAL FOR TWO**

- Papadums & Pickles
- Chicken Pakura & vegetable Pakura

- Chicken Tikka Massala
- Lamb Katmandu
- Aloo Gobi
- Sag Panir
- Special Rice
- Any Nan

Coffee

All for £36.95

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**SPECIAL OCCASION BANQUET**

- Our Master Chef will prepare a mouth watering choice of starters and main courses for your party.
- Our Chef’s selection of mild, medium and hot dishes with chicken, lamb, prawn and vegetables. Served with rice and a variety of naan breads. Something for everyone’s taste.
- Minimum 10 persons
- Please ask us for our group price for your party.

Our past guests would highly recommend this Banquet...

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Groverprint & Design (Newtonmore)