

BAND NIGHT

INDIAN THEME MENU
FRIDAY 15TH MARCH
£22PP 3 COURSE MENU

STARTER SELECTION PLATTER (PER PERSON)

V PUNJABI SAMOSA
STUFFED WITH MIXED VEGETABLES
FINISHED WITH CUMIN AND GINGER
TENDER CHICKEN TIKKA STRIPS
FINISHED WITH YOGHURT AND
CUCUMBER
TRADITIONAL ONION BHAJIS
WITH A MINT DIP

LAMB BALTI
SERVED WITH PILAU RICE, BOMBAY
POTATOES & NAAN BREAD
KING PRAWN AND MONKFISH BIRYANI
WITH PILAU RICE AND YOGHURT RAITA
V CAULIFLOWER AND LENTIL CURRY
WITH PILAU RICE AND NAAN BREAD

PAYASAM
INDIAN STYLE RICE PUDDING WITH
CASHEW AND RAISONS

PLEASE BOOK YOUR TABLE AT THE BAR WITH
£5PP DEPOSIT.

MAIN COURSE PRE-ORDERS ARE REQUIRED.
PLEASE BE SEATED BY 8PM FOR SERVICE.