



Vegetarian Menu Royal

A selection of our popular dishes for your enjoyment, served as sharing plates.

Starters

Chilli Paneer (G) (M) (So) (Su) (Ce)

Cottage cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a secret sauce.

Aloo Tikki (G) (M) (Su)

Potato patties filled with garden peas and served with tangy chick peas, yoghurt and tamarind chutney.

Khasta Vegetable Samosa (G) (Su)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.

Hara Bhara Kebab (M)

Pan fried kebabs of paneer, green peas, spinach and coriander

Jeera Mogo (M)

Crispy fried cassava chips tossed in spices with roasted cumin and black pepper.

Main Courses

Methi Gobi Ki Subzi (Su)

Fresh fenugreek leaves and cauliflower with ginger, garlic, cumin, onions and tomatoes.

Chana Masala (Su)

Chickpeas gently simmered in our unique garam masala blend of spices.

Kadai Paneer (M) (Su)

A classic dish of stir-fried cottage cheese with mixed peppers and onions

Madhu's Makhani Dal

Slow cooked black lentils braised in butter and cream with tomatoes and spices.
(M) (Su)

Accompaniments

Cucumber and Carrot Raita (M), Garden Salad,

Muttar Pillau, Selection of Breads (G) (M)

Dessert

The chef's selection of desserts. (G) (M) (N)

35

per person

“ As part of our commitment to transparent pricing, we DO NOT add a service charge on your final bill. The price you see on the Menu is the price you pay ”

* Please inform your waiter for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

Allergens

(F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya

(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts



Non-Vegetarian Menu Royal

A selection of our popular dishes for your enjoyment, served as sharing plates.

Starters

Tandoori Salmon (F) (M)

Carom seeds, dill, spices and lime marinated fillets of grilled salmon.

Murgh Tikka (M)

Chicken thighs marinated in yoghurt and traditional tandoori spices and chargrilled.

Tandoori Lamb Chops (M)

Lamb chops, marinated in ginger and mild spices.

Chilli Paneer (G) (M) (So) (Su) (Ce)

Cottage cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a secret sauce.

Aloo Tikki (G) (M) (Su)

Potato patties filled with garden peas and served with tangy chick peas, yoghurt and tamarind chutney.

Main Courses

Methi Murgh (M) (Su)

Chicken off the bone sauteed dry with fresh fenugreek leaves and aromatic spices and a Punjabi favourite.

Rogangosht (M) (Su)

The classic lamb curry of Punjab. British lamb dices slowly braised with a multitude of spices.

Kadai Paneer (M) (Su)

A classic dish of stir-fried cottage cheese with mixed peppers and onions

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised in butter and cream with tomatoes and spices.

Accompaniments

Cucumber and Carrot Raita (M), Garden Salad,

Muttar Pillau, Selection of Breads (G) (M)

Dessert

The chef's selection of desserts. (G) (M) (N)

38

per person

“ As part of our commitment to transparent pricing, we DO NOT add a service charge on your final bill. The price you see on the Menu is the price you pay ”

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Allergens

(F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya

(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts