

Christmas Menu

CHALO!
LET'S GO & EAT

INDIAN MENU

NIBBLES

PLAIN POPPADOMS

A basket of poppadoms served with our signature pickles and chutneys.

MIXED POPPADOMS

A basket of mixed poppadoms served with our signature pickles and chutneys.

SPICY MASALA SALAD POPPADOMS

Mini poppadoms served with dips and chutneys.

STARTERS

CHICKEN TIKKA

Pieces of tender chicken breast marinated in yoghurt & authentic Indian spices, cooked in a tandoor, served with mint sauce & salad.

CHILLI CHICKEN

Chunks of chicken seasoned with Szechuan sauce.

CHICKEN LOLLIPOPS

Chicken finished with an Indo Chinese sweet chilli sauce garnished with spring onions served as a chicken lollipop.

TANDOORI CHICKEN

Chicken on the bone marinated in yoghurt lightly blended with herbs and spices cooked in a tandoor served with mint sauce and salad.

SALMON TIKKA

Fillets of salmon marinated in yoghurt & Indian spices cooked in a tandoor served with mint sauce and salad.

FISH PAKORA

American Panjo fish deep-fried with a crispy batter served with tartar sauce & masala chilli sauce.

TANDOORI KING PRAWNS

Prawns marinated in herbs and spices cooked to perfection in a tandoor.

SEEKH KEBAB

Ground lamb & crushed paprika cooked in a tandoor served with rita & pickle.

KEEMA SAMOSA

A delicious samosa with minced lamb filling.

KALE ONION & MINT BHAJI

A twist on the popular bhaji served with mango mint sauce.

CHILLI PANEER

Chunks of Indian paneer and peppers seasoned with Szechuan sauce.

SAMOSA CHAAT

A popular north Indian snack of samosa, chana masala dressed with various chutneys & spices.

TAWA FISH

Grilled spicy fish with fresh herbs served with lime and chilli sauce.

MAINS

VEGETARIAN MIXED GRILL

Made up of soya, tofu & paneer served with spicy corn on the cob.

MIXED GRILL

Made up of Chicken Tikka, Chicken Wings, Crispy Chicken Wings, Seekh Kebab and Fish Pakora (1-2 People Sharing)

XL MIXED GRILL

Made up of Chicken Tikka, Chicken Wings, Crispy Chicken Wings, Seekh Kebab and Fish Pakora (2-3 People Sharing)

SIDES

Steamed Rice • Pilau Rice

Egg Fried Rice • Yellow Rice

Chips • Masala Chips • Cheesy Chips


Plain Yoghurt • Raita

Chalo Sauce • Garlic Bread

Large Salad • Side Salad

Adults £50.00

Children (Under 12) £25.00



CURRIES

LAMB CURRY

Tender lamb pieces served in a delicious north Indian gravy.

BEEF CURRY

Pan roasted angus beef cooked in a sauce with aromatic spices.

PUNJABI LAMB KEEMA

A north Indian dish of minced lamb cooked in traditional Indian spices.

LAMB SAAG

Cubes of lamb cooked with spinach.

LAMB JALFREZI

A karahi of marinated lamb with mixed peppers.

LAMB MADRAS

Tender lamb pieces cooked in a smooth curry sauce with ground chillies, garlic and ginger.

CHICKEN TIKKA MASALA

Britain's favourite dish of roasted chunks of chicken in a creamy sauce.

BUTTER CHICKEN

Chicken in a mildly spiced rich creamy curry sauce.

CHICKEN CURRY

A simple yet delicious chicken curry.

CHICKEN SAAG

Cubes of chicken cooked with spinach.

CHICKEN MADRAS

Tender chicken pieces cooked in a smooth curry sauce with ground chillies, garlic and ginger.

CHICKEN BALTI

Tender chicken pieces cooked in an onion and tomato based gravy.

CHICKEN KORMA

Succulent pieces of chicken cooked in a sauce with almonds.

ALOO GOBI

Potato and cauliflower marinated in various spices.

CHICKEN JALFREZI

A karahi of marinated chicken with mixed peppers.

HYDERABADI CHICKEN BIRYANI

Central Indian dish of chicken in a spicy rice served with raita, salad, sauce & pickle.

GARLIC CHILLI CHICKEN

Tender chicken seasoned with Szechuan sauce & garlic.

KERALA PRAWN CURRY

Coconut based South Indian seafood special. Served with lemon rice.

KING PRAWN MASALA

Prawns cooked in an onion and tomato gravy finished with fresh herbs served with a choice of rice.

SALMON CURRY

Salmon fillets cooked in a sauce with traditional Indian spices served with steamed rice.

PANEER MAKHNI

Indian cheese steeped in a rich tomato sauce.

KARAHI PANEER

Indian style cheese cooked in thick gravy made up of cream, tomatoes & traditional Indian spices.

PUNJABI VEGETARIAN KEEMA

Spiced mince soya, styled as lamb with traditional Indian spices.

MEAT FREE CHICKEN CURRY

Vegetarian style chicken which tastes just like the real thing.

TARKA DAAL

Medium spiced lentil soup.

KAALI DAAL

Our own exclusive recipe of black lentils.



Christmas Menu

Welcomed with a glass of Bubbly

STARTERS

Butternut Squash soup served with a warm bread roll.

Pork, Duck liver pate served with sliced toasted bread with a balsamic dressing salad.

MAINS

Choice of Meats – Turkey, Pork ,Beef and Gammon
(or any 3 slices)

All served with traditional Christmas trimmings.

Cajun Spiced potato roulade.

Gluten free and vegan Cajun flavoured sweet potato roulade, filled with vegan cream cheese and a sweet and spicy red pepper and red onion Cajun flavoured chutney.

DESSERTS

Please choose from our dessert menu whilst dining.

Adults £50.00 Children £25.00


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