



LITTLE INDIA

FINE INDIAN DINING

Banquet Nights

MENU

Choice of Starters

Choice of Main Course

Vegetable Side Dish per couple

Accompanied with choice of

Rice or Naan

Seafood Starters: £3.00 extra

Seafood Mains: £4.00 extra

25p extra per packaging for leftover food

£15.95
per person



ALLERGENS & INTOLERANCES

Please note some of our dishes may contain certain allergens such as dairy, egg, nuts, peanuts, gluten etc. Please ask about your meal when ordering and we will be happy to advise you. We cannot guarantee any item is 100% allergen free.

Banquet Night is for table reservations only.

*Not in conjunction with any other offers. *Including New Years Eve, Christmas Eve and Christmas Day.*

Terms and Conditions Apply. Please ask for further information.





Starter Course

Samosa (Meat or Vegetable)
Onion Bhaji

ADD 0.50p Tandoori Mix Kebab
Chicken Tikka/Lamb Tikka

Tandoori Chicken

ADD 0.50p Chicken/Lamb Shashlik Kebab

Chicken Chaat

Seekh Kebab

Shami Kebab

ADD 3.00 Tandoori King Prawn

ADD 3.00 King Prawn Butterfly

ADD 3.00 Prawn Puree

Tandoori Main Course

This style of cooking entails marinating meats then roasting them over charcoal in a tandoori oven. All dishes are accompanied by a mixed leaf salad

Chicken/Lamb Tikka

Tandoori Chicken

Chicken or Lamb Shashlik ADD 0.50p

Seekh Kebab

Tandoori Fish ADD 4.00

Tandoori King Prawns ADD 4.00

Biryani Main Course

Please select one of the following choices to go with your Biryani. Our Biryani's are cooked using basmati rice, a selection of dried spices i.e. cardamom, cinnamon, star anise and saffron. Complemented with a vegetable curry side dish

Vegetable

Chicken

Lamb

Prawn ADD 4.00

King Prawn ADD 4.00

Tandoori King Prawn ADD 4.00



Traditional

Select one of the following meat or vegetable choices, and then pick one of the sauces below for it to be cooked in

VEGETABLE/MUSHROOM

CHICKEN

TANDOORI MIXED ADD 4.00

KING PRAWN ADD 4.00

CHICKEN/LAMB TIKKA

LAMB

PRAWN ADD 4.00

TANDOORI KING PRAWN ADD 4.00

Curry

The traditional basic curry, served at desired strengths: madras, vindaloo, tindaloo or phall.

Bhuna

Tomato and onion sauce, simmered for a duration of time until the meat is tender and the sauce is well reduced.

Jaipur

Mushroom sauce of a complex nature, an explosion of flavours releasing at first a mellow sweetness promptly followed by a subdued kick of spice and finished off by a pleasurable tang.

Balti

Very rich in taste, served usually at a medium strength. Cooked and served in an iron dish.

Malaya

A flowing, medium strength sauce cooked with pineapple.

Korma

Sweet, creamy coconut sauce.

Karahi

Cooked in a karahi with fresh garlic, ginger, herbs, sliced onions and capsicums.

Tikka Masala

Marinated meats or seafood char grilled in a tandoori oven and immersed in an opulent, creamy almond sauce. Mild to taste.

Pasanda

Combination of saffron and mixed nuts with a velvety cream and yogurt sauce. A good introduction to Indian food.

Garlic Chilli

Char-roasted meats cooked in a fresh garlic sauce with coriander leaves and crisp fresh chillies.

Butter Chicken

Strips of tandoori chicken laced with a silky plum tomato and makhon sauce. A refined and elegant dish.

Dupiaza

Crisp, chunky cut onions and capsicums dressed in a reduced strength onion gravy.

Dhansak

A parsee dish originating from western India a combination of lentil sauce with pineapple, producing a sweet, sour and slightly hot sauce.

Pathia

A fairly condensed tomato and onion sauce with a squeeze of fresh lemon. Fairly hot, with a sweet and sour finish.

Rogan Josh

A speciality originating in the mountainous province of Kashmir. A rich bhuna style sauce, complemented by a garlic, tomato, onion & coriander sambal.

Sagwala

Sautéed spinach and garlic blended with a reduced sauce

English Dishes

The following dishes are served with fried onions, mushrooms, peas and a complementary leaf salad.

Fried Chicken & Chips
Scampi & Chips
Any Omelette & Chips

Vegetable Side Dishes

Mixed Vegetable Bhaji

Saag Aloo

Saag Paneer

Aloo Gobi

Saag Bhaji

Bombay Aloo

Chana Bhaji

Tarka Daal



Choice of Rice or Nan



Boiled Rice

Pilau Rice

ADD 0.25p Chana Pilau Rice

Fried Rice

ADD 0.25p Mushroom Pilau Rice

ADD 0.25p Egg Fried Rice

ADD 0.25p Special Pilau Rice

Plain Naan

Peshwari Naan

Garlic & Cheese Naan

ADD 0.25p Keema Naan



Extras

Poppadom £0.80

Spicy Poppadom £0.90

Pickle Tray £2.60

Chips £2.70

Masala Chips £3.00



PLEASE NOTE:

*Some of our dishes may contain nuts. Please let us know if you have any allergies and we will endeavour to help. The management refuses the right to refuse service without giving reason.
25p extra per packaging for left over food*