Three course Curry Night

Thursday 14th November 5-8:30pm

To start

Fresh poppadoms served with mango chutney, lime pickle, coriander chutney, mint sauce and onion salad

Each person may choose four dishes from the following main courses

Curries

All served with basmati rice, garlic butter naan bread and Bombay potatoes

- -Chicken Korma
- -Chicken Madras
- -Lamb Saag
- -Beef Vindaloo
- -Paneer Makani
- -Red Lentil Dahl
- -Goan fish Curry
- -Tandoori spiced Sea bass (dry)

To finish

Tea or coffee served with homemade cardamon biscuits

£25 per person

Booking essential

01440 785532