

CHRISTMAS

3 COURSE LUNCH MENU

£ 1 6 . 9 5 P E R P E R S O N

A P P E T I S E R S

CHICKEN PAKORA

Gently spiced chicken fritters

CHICKEN TIKKA

The undisputed "King of Kebabs". Succulent breast of chicken, marinated (for at least 12 hours) in garam masala, lemon juice, ginger-garlic paste and natural yoghurt, skewered and then barbecued in the tandoor to create a uniquely desired smokey flavour.

VEGETABLE PAKORA

Aubergine, potato, cauliflower and onion pungently spiced with fresh coriander, green chilli and deep fried in vegetable oil.

KHUM KI SEEKH

Roasted kebabs of mushroom spiced with nutmeg and cumin.

M A I N C O U R S E

The following dishes are served with pilau or steamed rice

CHETTINAD CHICKEN

Dry red-hot chilli, roasted coriander seeds, tamarind paste, chopped onions, garlic, ginger, tomato and chopped fresh coriander.

CHICKEN TIKKA MASALA

Chicken tikka gently spiced and cooked in butter with ground almonds, tomatoes and cream.

ROGAN JOSH (LAMB, CHICKEN OR VEGETABLE)

Cooked in fresh coriander, onion, tomatoes, capsicum and root ginger.

CHILLI MASALA (LAMB, CHICKEN OR VEGETABLE)

Cooked with freshly chopped garlic and fresh coriander, delicious for garlic lovers

DAN SAK (LAMB, CHICKEN OR VEGETABLE)

Cooked in lentil with a sweet, sour and hot sauce.

Any of the above dishes with prawns - £5 extra

T E A / C O F F E E

ADD DESERT £3

J H A R N A
INDIAN CUISINE
since 1992