

# CHRISTMAS

## 3 COURSE LUNCH MENU

£ 1 8 . 9 5 P E R P E R S O N



J H A R N A  
INDIAN CUISINE  
since 1992

### A P P E T I S E R S

#### CHICKEN PAKORA

Gently spiced chicken fritters.

#### ONION BHAJEE

Sliced onions, gently spiced with coriander, cumin and turmeric and deep fried in vegetable oil.

#### 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.

#### MADRAS (LAMB, CHICKEN OR VEGETABLE)

Fairly Hot

#### 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*

### I C E C R E A M

Vanilla / Strawberry / Chocolate

#### INSTEAD OF RICE

Naan	£ 1.00 extra
Garlic Naan	£ 1.20 extra
Peshwari Naan	£ 1.30 extra
Kemma Naan	£ 1.30 extra
Chips	£ 1.00 extra