

Mothering Sunday Menu

£31.95

Canapé

Avocado Golgappa (ve) (g)

Pre-Starters

Poppadoms & Selection of Chutneys

Starters (Please choose one)

Reshmi Kebab (d) (g) (egg)

Chicken breast marinated with caramelised gram flour, butter, spices, herbs and cooked in the Tandoor

Amritsari Machli

Crispy fried Tilapia coated in Carom seed infused gram flour, with green peas puree and curry tartar sauce

Seekh Kebab (d)

Minced lamb seasoned with chilli, coriander & Masala Junction spices. Roasted over charcoal in a Tandoor

Junction Champen (d)

Chargrilled lamb chops Lahori style - Our Signature dish

Aloo Tikki (v) (d) (g)

Potato patties stuffed with crushed peas served with yogurt and chick pea masala

Vegetable Samosa (v) (d) (g)

Coriander and ginger infused mixed veg in a soft hand wrapped pastry served with Masala chickpeas

Onion Bhaji (ve)

Sliced onions coated in spiced Gram flour and deep fried

Aloo Papari Chat (d) (g) (v) (ve option available)

Potatoes, chickpeas and sweet yogurt with wheat flour wafer, tamarind chutney and sev

(continued overleaf)



MASALA junction

Mains

Butter Chicken Makhni (d)

Marinated tandoor chicken in a rich sauce of juicy tomatoes and selected spices cooked in butter and finished with fresh cream

Lamb/ Chicken/ Prawn/ Veg Balti (d)

Rich sauce of tomatoes, ginger & black onion seeds garnished with seared peppers

Lamb/ Chicken/ Prawn/ Veg Jalfrezie (d) (hot)

A fiery tomato & onion sauce with Kashmiri chillies and coriander garnished with seared peppers

Chicken / Lamb Biryani

Rice slow cooked in a sealed pot, served with curry sauce, raita (d) and salad

Masala Fish

Tilapia filets marinated with ginger, garlic & crushed pepper, cooked in a coconut based tomato, onion & curry leaf sauce with mixed Indian spices

Goat ka Salan

A unique family recipe. Kid goat on the bone spiced with garam masala and marinated in chilli, coriander and herbs

Served With

Tarka Daal (g) (ve)

Split channa lentils in a sauce of tomatoes, onions, coriander and cumin

Muttar Soya Keema (ve)

Green peas, bean curd and potatoes cooked with soya mince and fenugreek leaf

Saag Aloo/ Saag Paneer/ Saag Peas/ Saag Tofu (d) (ve option)

Cumin and garlic sauteed Spinach with choice of Potato, Paneer (d) Tofu (ve) or Peas

Kale Kofta (n) (ve)

Root vegetable and kale dumpling cooked in a caramelised onion and cashew sauce

Assortment of naans (d) (g) and Pulao Rice (ve)

Desserts

Dessert of The Day

HAPPY MOTHERS DAY!

*d) Contains dairy (n) Contains nuts (g) Contains gluten (ve) Vegan (v) Vegetarian
Please speak to a member of staff to adjust for any food allergies and intolerances*