

SET MENU A £17.95 per person

This menu has been planned to ensure dishes compliment each other whilst offering a range of flavours and spice levels.

The starters work together as a mixed plate, so each member of the party will be served an individual plate of all three starters. The mains are for sharing allowing everybody to try what they like.

Pre Starters

Poppadoms & Chutneys

Starters

- Reshmi Kebab** (d) Minced chicken fillet flavoured with coriander seeds, fresh mint and garam masala, then grilled over charcoal
- Boti Padina** (d) Lamb fillet marinated in mint and crushed black pepper, a MemSaab speciality
- Onion Bhaji** (v) Thinly sliced onions mixed with homemade garam masala and gram flour then fried

Mains

- Chicken Jalfrezie** (hot) A rich fiery sauce containing mixed peppers, cumin and plenty of green chillies
- Chicken Tikka Masala** (mild) (d) (n) Mildly marinated grilled chicken fillet prepared in a creamy mixture of nuts, herbs and spices
- Lamb Rogan Josh** (medium) (d) Traditional Kashmiri dish slow cooked in a tomato based sauce and flavoured with cardamon

Main courses are served with:

- Daal of the Day** (v)
- Pilau Rice**
- Plain Naan**



10% service charge will be added to the bill.

(d) contains dairy products

(n) contains nuts

(v) suitable for vegetarians



SET MENU B £19.95 per person

This menu has been planned to ensure dishes compliment each other whilst offering a range of flavours and spice levels.

The starters work together as a mixed plate, so each member of the party will be served an individual plate of all three starters. The mains are for sharing allowing everybody to try what they like.

Pre Starters Poppadoms & Chutneys

Starters

- Haryali Murgh Tikka (d) Chicken fillet marinated with fresh mint and coriander, flavoured with home made spices
- Lahori Lamb Chops (d) Tender lamb chops marinated with ginger, garlic and freshly ground roasted cloves
- Aloo Tikki (v) Battered crispy potato cakes infused with cumin and served with garlic and coriander mushrooms

Mains

- Methi Murgh (d) (n) Diced chicken fillet cooked with dried fenugreek leaves in a creamy sauce
- Lamb Haryali Diced lamb cooked with fenugreek leaves, fresh mint and spinach
- Goan Fish Curry Traditional Goan speciality prepared with tamarind, coconut, onions and tomatoes

Main courses are served with:

- Mixed Vegetables (v) Seasonal vegetables tossed in a ginger based sauce with coriander and garam masala
- Pilau Rice
- Plain & Garlic Naan



10% service charge will be added to the bill.

(d) contains dairy products

(n) contains nuts

(v) suitable for vegetarians

SET MENU C £21.95 per person

This menu has been planned to ensure dishes compliment each other whilst offering a range of flavours and spice levels.

The starters work together as a mixed plate, so each member of the party will be served an individual plate of all three starters. The mains are for sharing allowing everybody to try what they like.

Pre Starters Poppadoms & Chutneys

Starters

- Reshmi Kebab (d) Minced chicken fillet flavoured with coriander seeds, fresh mint and garam masala, then grilled over charcoal
- Amristsari Machli Cod coated with carom flavoured batter then fried for a dry and crisp finish
- Boti Padina (d) Lamb fillet marinated in mint and crushed black pepper, a MemSaab speciality

Mains

- Goan Fish Curry Traditional Goan speciality prepared with tamarind, coconut, onions and tomatoes
- Zaika Gosht Slow cooked lamb with a whole spice mixture and flavoured with cardamon
- Chicken Karahi (d) A Lahori speciality, chicken thigh braised in a mélange of garlic, ginger, tomatoes, red chillies
- Chicken Tikka Masala (mild) (d) (n) Mildly marinated grilled chicken fillet prepared in a creamy mixture of nuts, herbs and spices

Main courses are served with:

- Tarka Daal (v) Lentils cooked in traditional style with fresh garlic and cumin
- Baigan Bhartha (v) Smoked aubergine cooked with onions, tomatoes and garam masala
- Pilau & Mushroom Rice
- Plain & Garlic Naan

Dessert

Cheesecake or Tea or Coffee



10% service charge will be added to the bill.

(d) contains dairy products

(n) contains nuts

(v) suitable for vegetarians

SET MENU D £25.95 per person

This menu has been planned to ensure dishes compliment each other whilst offering a range of flavours and spice levels.

The starters work together as a mixed plate, so each member of the party will be served an individual plate of all three starters. The mains are for sharing allowing everybody to try what they like.

Canapés

Pre Starters

Poppadoms & Chutneys

Starters

Tandoori Ostrich

Locally farmed free range ostrich fillet infused with garlic and red chilli, unique to MemSaab

Lahori Lamb Chops (d)

Tender lamb chops marinated with ginger, garlic and freshly ground roasted cloves

Aloo Tikki (v)

Battered crispy potato cakes infused with cumin and served with garlic and coriander mushrooms

Mains

Chicken Karahi (d)

A Lahori speciality, chicken thigh braised in a mélange of garlic, ginger, tomatoes, red chillies

Zaika Gosht

Slow cooked lamb with a whole spice mixture and flavoured with cardamom

King Prawn Garlic Chilli (hot)

King Prawns in a fiery sauce of garlic and green chillies, finished with fresh coriander

Chicken Tikka Masala (mild) (d) (n)

Mildly marinated grilled chicken fillet prepared in a creamy mixture of nuts, herbs and spices

Main courses are served with:

Channa Masala (v)

Chick peas cooked in a spicy sauce infused with 'panj pooran' - five spice mixture

Ajwaini Bhindi (v)

Sliced okra (ladies fingers) tossed with caramelised onions garnished with roasted caraway seeds and fresh ginger

Pilau & Mushroom Rice

Plain & Chilli/Coriander Naan

Dessert

Gajar Ka Halwa

Carrot pudding served with Pistachio Kulfi

OR

Cheesecake

A light and creamy cheesecake set atop biscuit base

Tea or Coffee

10% service charge will be added to the bill.

(d) contains dairy products

(n) contains nuts

(v) suitable for vegetarians

