



MEMSaAB

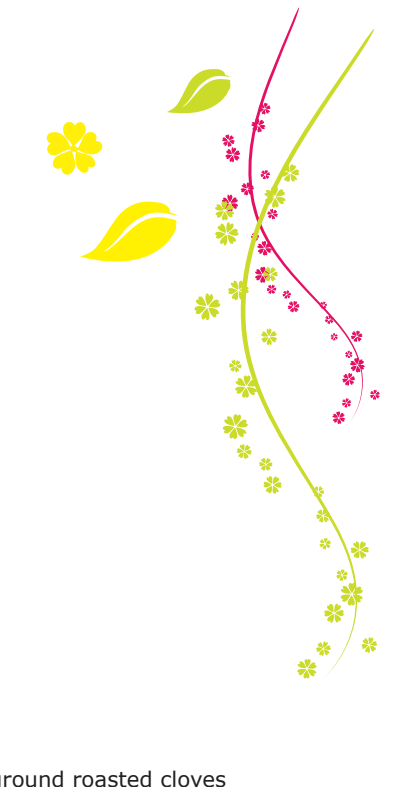
## Mothering Sunday 19th March £29.95 per person

Available 12pm to 3pm and 5pm to 10pm

### Pre-Starters

Popadoms & selection of homemade chutneys

### Starters (choose any one dish)




<b>Lahori Lamb Chops (d)</b>	Tender lamb chops marinated with ginger, garlic and freshly ground roasted cloves
<b>Haryali Murgh Tikka (d)</b>	Chicken fillet marinated with fresh mint and coriander, flavoured with home made spices
<b>Dumba Padina (d)</b>	Lamb fillet marinated in mint and Indian spices
<b>Amritsari Machli</b>	Cod coated in carom flavoured batter and fried to a crisp dry finish
<b>Vegetable Samosa (v)</b>	Lightly spiced mixed vegetables encased in a crisp pastry shell, served with spiced chickpeas
<b>Paneer Achari Tikka (v)(d)</b>	Paneer marinated in yogurt and garam masala, then charcoal grilled
<b>Aloo and Paneer Bhaji (v)(d)</b>	Lightly fried potato filled with paneer and sweetcorn, seasoned with coriander

### Mains (choose any one dish)

<b>Goan Fish Curry</b>	Traditional Goan speciality prepared with tamarind, coconut, onions and tomatoes
<b>Chicken Karahi</b>	Chicken thigh braised in a melange of garlic, ginger, tomatoes, red chillies and a hint of coriander seeds
<b>Butter Chicken Makhni (d)</b>	Marinated tandoor cooked chicken in a rich sauce of juicy tomatoes and selected spices cooked in butter and finished with fresh cream
<b>Methi Murgh (d)</b>	Diced chicken fillet cooked with dried fenugreek leaves, fresh mint and spinach
<b>Zaika Gosht</b>	Slow cooked lamb with a whole spice mixture and flavoured with cardamon
<b>Lamb Saag (d)</b>	Lamb and spinach cooked with ginger, onions, garlic and tomatoes

Continued Overleaf...



Food Allergies and intolerances: Please speak to our staff about the ingredients in your meal when placing your order  
(d) contains dairy products (n) contains nuts (g) contains gluten (v) suitable for vegetarians



# MEMSAAB

## Continued...

### **Paneer Tikka Masala** (v)(d)(n)

Mildly marinated grilled paneer chunks prepared in a creamy mixture of nuts, herbs and spices

### **Mixed Vegetables (v)**

Seasonal vegetables tossed in a ginger based sauce with coriander and garam masala

### **Channa Masala (v)**

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

### **Saag Aloo (v)(d)**

Spinach and potatoes cooked with ginger, onions, garlic and tomatoes

## **Served With Side Dish** (also available as a main course)

### **Peeli Daal (v)**

Cooked yellow lentils in onions and tomatoes, flavoured with Asafoetida

## **Served With Rice or Bread**

### **Pilau Rice**

### **Boiled Rice**

### **Plain Naan (d)**

### **Chilli and Coriander Naan (d)**

## **Dessert**

### **Chef's Special** **Bread and Butter** **Pudding (v)(d)(n)(g)**

Traditional bread and butter pudding with an Indian twist of cinnamon, served with custard

# Happy Mother's Day!



Food Allergies and intolerances: Please speak to our staff about the ingredients in your meal when placing your order  
(d) contains dairy products      (n) contains nuts      (g) contains gluten      (v) suitable for vegetarians