



Royal Tandoori

The Future of Tradition

# Tasting Menu

Available Sunday-Thursday  
£45.00 PP | £50.00 PP With Wines  
(Minimum 2 per table)

*Please note we Royal Tandoori do not include an extra service charge but do feel free to leave a reward to your waiter/waitress. Please also notify them of any dietary requirements you may have.*

## INTRO

### **Poppadoms & Chutneys**

*A thin, crispy, disc-shaped wafer from the Indian subcontinent; served with a lovely assortment of chutneys and onion salad to compliment the thin wafer.*

## STARTER

### **Ajwaini Salmon Tikka**

*Fresh line caught Atlantic salmon grilled in tandoor with a hint of smoked paprika*

### **Hari Hari Jhinga**

*Sweet water tandoori king prawns marinated in a unique fresh zesty coriander and chilli sauce with a dash of cumin*

### **Murgh Malai Tikka**

*Breast chicken chunks, cream & fresh cracked black pepper*

### **Awadhi Sheekh Kebab**

*Spiced lamb mince with ground spices, garlic, ginger and cinnamon*

**(All dishes are served as a starter selection with naan and selection of chutneys)**

## INTERVENING COURSE

### **Cuvee Le Bosq Rouge**

*Vin De France 175ml*

## MAIN COURSE

### **Nalli Rogon Josh**

*Scottish lamb shank, nutmeg, cinnamon, bay leaf, onions and chilli*

### **Hyderbadi Bhuna Murgh**

*Chicken with ginger, black pepper, coriander seeds & red chilli*

### **Baingan Mirchi Ka Salan**

*Baby aubergine, whole chilly, sesame, garlic & tamarind*

### **Panchangri Dall**

*5 types of lentils, ginger, garlic, pepper & butter*

### **Saffron rice & naan bread**

*(All dishes are brought on the table to share)*

**Merlot, Terre Du Soleil, Vin De Pays D'oc, France 175ml**

## DESSERT & HOT BEVERAGES

### **Aam Ki Kulfi**

*Indian mango ice cream*

### **Hazelnut Cup**

*A biscuit crumb cup filled with ice cream and topped with toffee sauce and hazelnuts*

### **Glass of Baileys**

*50ml with crushed ice*

### **Tea & Coffee**



