

Royal

TANDOORI

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

