



Royal Tandoori

The Future of Tradition

Tasting Menu

Available Sunday-Thursday
£40.00 PP | £45.00 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

Aloo Ka Bonda

Deep fried potato dumpling & aromatic spices, crispy outside with a light fluffy inside

Achaari Paneer Tikka

Grilled homemade cottage cheese coated in a fresh lime pickle, garlic and ginger sauce

Broccoli Gobi 65

Pieces of marinated broccoli & cauliflower deep fried in a special batter and finally tossed in a stir fry 65 sauce

Mix Vegetable Puree

Assorted vegetables cooked in a chat sauce served with a flaky puree bread

(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

Paneer Makhani

Fresh homemade cottage cheese, fenugreek, tomato infused garlic butter gravy

Baingan Mirchi Ka Salan

Baby aubergine, whole chilly, sesame, garlic & tamarind

Bhindi Masaledar

Okra stir fried with tomatoes, garlic, onions and herbs

Dall Makhani

Lentils, ginger, garlic, black 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



