

# THE BELL ON THE GREEN



## SET MENU # 03

*(Minimum 8 diners)*

3 course

£27.95

## PRE STARTERS

*Crispy Onion Bhaji, Pappadoums & Home made chutneys.*

## STARTERS

### ASSORTED VEG PLATTER (V)

*Onion bhaji, samosa, aloo tikki served with salad garnish and mint raitha.*

### HARYALI CHICKEN TIKKA

*Boneless chicken cubes marinated in fresh herbs & finished in tandoor.*

### TANDOORI KING PRAWNS

*King prawns marinated in aromatic spices and garam masala.*

### CHICKEN LOLLIPOP

*Batter fried pulled chicken wings, hot and crunchy with garlic & spring onions.*

### LAHORI LAMB CHOPS

*Marinated with ginger, garlic and freshly ground roasted cloves.*

## MAINS

### CHICKEN TIKKA MASALA

*Cooked in mild sauce, finished with cashew paste, cream and aromatic spices.*

### CHICKEN JALFREZI

*Succulent chicken cooked with peppers, onions and chillies.*

### LAMB ROGAN JOSH

*Slow cooked in a tomato based sauce and flavoured with cardamom.*

### TANDOORI PRAWN MASALA CURRY

*Traditional fish curry, finished in a rich masala sauce.*

### SAAG PANEER (V)

*Soft cottage cheese with fresh ground leaf spinach, onions and dry fenugreek.*

*Main courses are served with:*

JEERA ALOO (V)

TADKA DAAL (V)

ALOO AND GOBI

PLAIN RICE,

MUSHROOM RICE

BUTTER NAAN, GARLIC NAAN

## DESSERT

### CHEESE CAKE

*Served with Vanilla icecream.*

### STICKY TOFFEE PUDDING

*Warm pudding with cream and icecream.*

### GAJAR KA HALWA