



# **SET MENU 01**

# **STARTERS**

## HOUSE LARGE MIXED GRILL

Selection of house special tandoori delicacies includes Seekh Kebabs, Chicken Tikka, Chicken Wings & Haryali Chicken Tikka. Served in a sizzling bed of onions, dip of mint & roasted cumin chutney.

# GARLIC CHILLI CHICKEN

Speciality dish of our indo-Chinese chef, chicken tossed with fresh Chillies, peppers and Spring onions in a Garlic Chilli & Soya sauce.

# GOBI MANCHURIAN 🖸

Lightly batter fried cauliflower tossed with diced peppers & onions in Chef's special homemade sauce.

# **MAINS**

# OLD DELHI KA BUTTER CHICKEN

Aromatic golden Chicken Tikka pieces in an incredible mild creamy sauce.

# BENGALI CHICKEN BUNA

Chef's Speciality gravy consists blend of onions, Ginger, Garlic, tomatoes & Masala.

## CURRIED BOMBAYWALA ALOO

Tender Potatoes with Indian Spices in a semi dry gravy infusion of roasted red chillies, mustard seeds and curry leaves.

# TADKA DAAL

Slow cooked lentils, simmered in butter with roasted Garlic, Chillies and Masala.

# PILAU RICE

**BUTTER NAAN** 

# **DESSERTS**

# **GULAB JAMUN**

Most cherished festive dessert, fried milky dough balls soaked in a sweet sticky sugar syrup







## £21.95 PER PERSON





Visit Our Website www.thebellonthegreen.com bellus@thebellonthegreen.com

661, STAINES ROAD, BEDFONT, MIDDLESEX, TW148PA











# **SET MENU 02**

#### **PRE-STARTERS**

#### **BASKET OF POPPADUM**

Served with Mint and roasted cumin raita, Mango Chutney & Onion tomato tangy salsa.

#### **STARTERS**

#### PREMIUM TANDOORI MIXED GRILL

Overnight marinated selection of dishes cooked in tandoor Oven, Sizzling Lamb Chops, Seekh Kebab, Chicken Tikka, and Haryali Chicken Tikka Severed on a sizzling bed of Onions.

#### **HYDERABADI CHCIKEN 65**

Chef's special marination of Chicken cubes, deep-fried and tossed with light chilli sauce and curry leaves.

# CHILLI PANEER

Diced Indian cottage cheese tossed with diced peppers, onions, chilli sauce and soya.

#### SPICY CHCIKEN PAKODA

Chicken strips marinated in a special spicy masala batter, deep-fried and served with mint raita.

#### **MAINS**

### CHICKEN TIKKA MASALA

Slow cooked Chicken marination pieces in tandoor Oven, cooked in an aromatically spiced rich mild creamy sauce.

#### JAHANGIRI JALFREZI CHCIKEN

Flavourful spicy curry with tender chunks of Chicken in a tomato masala gravy with stir-fried onion, peppers and green chillies.

#### **METHI PANEER MASALA**

Cubed Cheese in a tangy onion tomato based gravy with dried methi leaves and fresh coriander.

## ALOO GOBI MUTTER

Selective combination of potatoes, Cauliflower and green peas in a semi-dry onion masala sauce.

#### DAAL MAKHANI

Slow cooked black lentils with mild spices, tomato gravy, butter and cream

## RICE **EGG FRIED RICE PILAU RICE**

NAAN **BUTTER NAAN** 

**PLAIN NAAN** 

**DESSERT** 

**GULAB JAMUN** 







# £24.95 PER PERSON



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# **PRE-STARTERS & SNACKS**

BASKET OF POPPADUM

Served with Mint and roasted cumin raita, Mango Chutney & Onion tomato tangy salsa.

#### MASALA PAPDI & BOMBAY MIX

Spiced chop onions, tomatoes, coriander and chillies.

# STARTERS

#### MAHARAJA TANDOORI MIXED GRILL

Popular selections of Tandoori specialities, Sizzling Lamb Chops, Chicken Tikka, Malai Chicken Tikka, seekh Kebabs served on a bed on sizzling onions, with mint and roasted cumin chutney.

#### TANGDI CHICKEN KEBAB

Chicken drumsticks marinated in a mild chef's special sauce, cooked in tandoor Oven.

### GARLIC CHILLI PRAWNS

Prawns marinated in a garlic sauce, tossed with peppers, spring onions and Chilli Sauce.

# GOBI MANCHURIAN

Lightly flour dusted cauliflower deep-fried and tossed with fresh onions, peppers and garlic sauce.

# TANDOORI PANEER TIKKA 🦲

Aromatic chunks of cottage Cheese cooked in a tandoori Oven.

# **MAINS**

# ALMOND CHICKEN KORMA

Chicken chunks in mild spices in a creamy coconut and almond gravy.

#### GARLIC JEERA CHICKEN

A favourite home-style Chicken curry with flavourful garlic and cumin.

#### LAMB MADRAS

Slow cooked tender Lamb in a roasted coconut, red chillies and fiery hot curry sauce.

#### KERALA FISH CURRY

Keralan fish curry simmered with mustard seeds, curry leaves, coconut cream and mild spices.

#### ALOO MUTTER PANEER MASALA

Masala fried Potatoes with paneer, green peas in a tomato and Onion semi dry gravy

#### DAAL MAKHANI

Slow cooked black lentils tempered with tomato gravy, mild spices, butter and cream.

# RICE

MUSHROOM FRIED RICE PILAU RICE

#### NAAN

GARLIC CHILLI CORIANDER NAAN BUTTER NAAN

## **DESSERT**(Select 1 Dessert)

#### STICKY TOFFEE PUDDING

Served with Vanilla Ice-cream

**GULAB JAMUN** 

Most cherished festive dessert, fried milky dough balls soaked in a sweet sticky sugar syrup.













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