



innovative, colourful, evocative, subtle....

but always with passion

## NATIONAL CURRY WEEK CHARITY DINNER, THURSDAY 13 OCTOBER 2011

### Starters

<b>Tandoori aloo</b>	£5.50
<i>Marinated potatoes stuffed with Indian cottage cheese, raisins and nuts, and spiced with ginger and chilli. Served with spiced crispy noodles and stuffed chillies</i>	
<b>Pan seared scallops with chilli and chive</b>	£7.50
<i>Served in a shot glass with an orange masala sauce and oven-cooked orange crisps.</i>	
<b>Chicken tikka with pickling spices</b>	£6.75
<i>Chicken thigh pieces containing pickling spices infused in mustard oil and ginger and yoghurt.</i>	

### Main course

<b>Coconut king prawn curry</b> 🌶️	£14.50
<i>King prawns cooked in coconut milk, with mustard seeds, lemon and curry leaf</i>	
<b>Jardaloo sali boti</b> 🌶️🌶️	£14.50
<i>Lamb cooked with apricot, ginger, garlic and chilli. Served with potato straws.</i>	
<b>Rabbit tikka lababdar</b> 🌶️🌶️	£14.25
<i>Tandoor-cooked rabbit in an onion-based chilli-tomato sauce and enriched with butter and a dash of cream</i>	
<b>Goat's cheese and spinach kofta</b> 🌶️🌶️	£10.75
<i>Goat's cheese balls with basil, pine nuts, coconut, mustard and a dash of red wine.</i>	
<b>Cumin-scented sautéed potatoes</b> 🌶️🌶️	£4.25
<i>The popular Jeera-aloo with red onion and coriander</i>	
<b>Pulav rice</b>	£3.00
<b>Plain naan</b>	£2.00

### Desserts

<b>Warm dark chocolate mousse</b>	£5.50
<i>Spiced with cardamom and served with passion fruit ice cream</i>	
<b>English tea</b>	£2.00
<b>Coffee</b>	£2.50