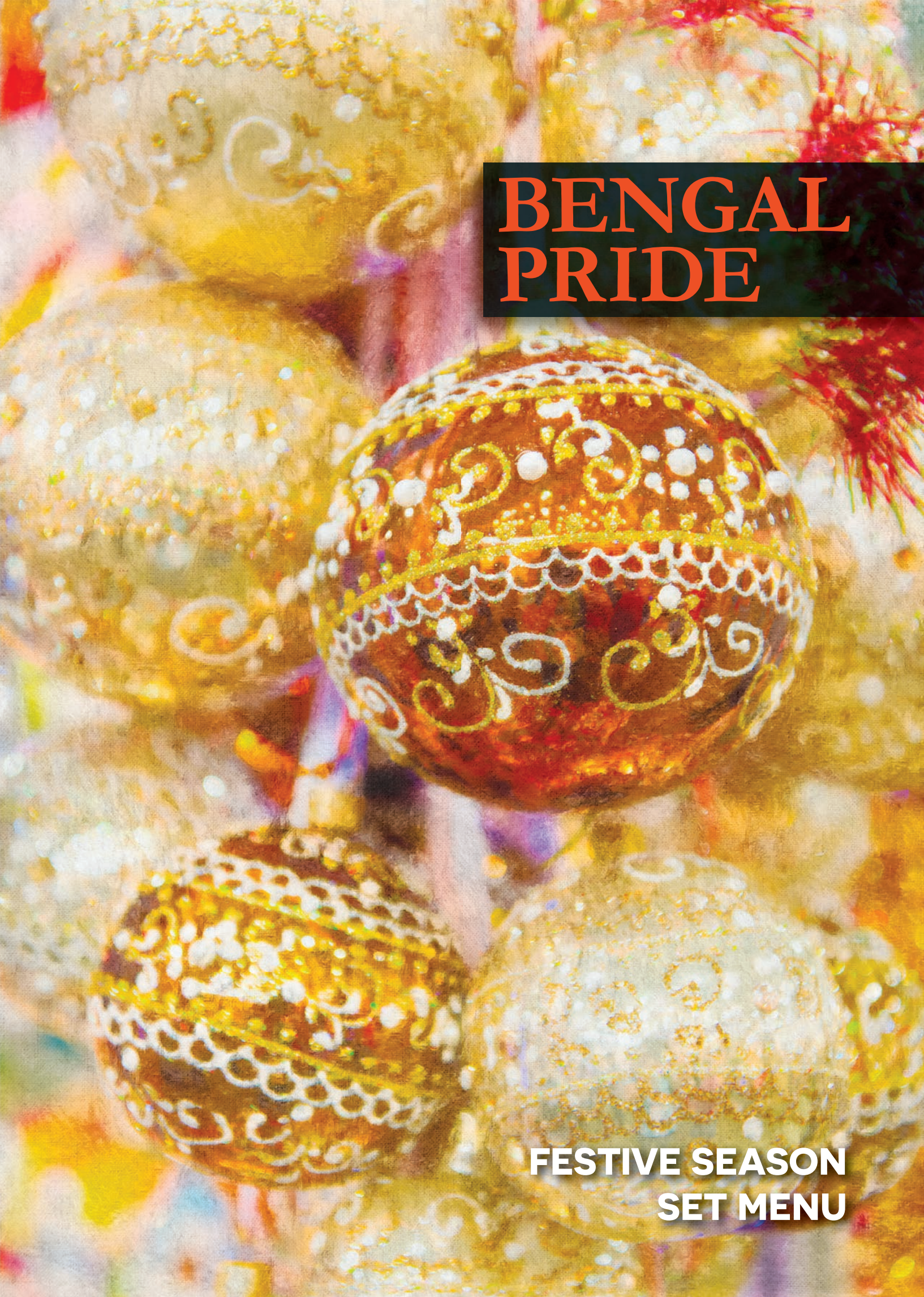




BENGAL PRIDE

FESTIVE SEASON
SET MENU

OUR **FESTIVE SET MENU** IS DINE-IN ONLY.
PLEASE SELECT **ONE ITEM** FROM EACH SECTION:

BENGAL PRIDE

£34.95

PER PERSON

IF YOU REQUIRE
VEGETARIAN,
VEGAN OR
GLUTEN FREE
OPTIONS,
PLEASE ASK.

STARTER

Onion Bhaji

Cheesy Onion Bhaji

Creamy Garlic Mushrooms

Sizzling Paneer

Stir-fried paneer with onion, green pepper, a touch of methi, herbs & spices.

Sizzling Chicken Tikka

Marinated boneless chicken with herbs & spices overnight then barbecued in the clay tandoor. Served with salad & mint sauce.

Mirchi Chicken Tikka

HOT! Chicken flavoured with naga chilli pickle, herbs & spices.

Mango Chicken Pakora

Crispy batter-coated chicken, deep fried & tossed in sweet mango & habanero sauce.

Pepper Delight

Lightly spiced & marinated chicken in a whole green pepper, then barbecued in the tandoor.

Chicken Chaat Puri

Chicken cooked bhuna style with chaat sauce, served with thin puri bread.

Chicken Nambali

Whole marinated chicken breast fillet covered in melted cheese.

Reshmi Kebab

Marinated minced lamb, grilled in a tandoor then wrapped with omelette.

Behari Kebab

Chicken tikka & sheek kebab cooked with onion, green pepper & garlic.

Mixed Kebab

Includes chicken tikka, lamb tikka & sheek kebab.

Roshuni Jinga

Large king prawns fried with garlic & selected spices.

Prawn Cocktail

With Marie-Rose sauce.

MAIN COURSE

Butter Chicken

Strips of fresh, boneless tandoori chicken, cooked in a rich butter sauce with fresh cream, almonds & carefully selected mild spices.

Chicken Korma

Very mild spiced chicken/lamb dish cooked in cream & butter.

Tikka Masala

The nations favourite mild curry dish, chicken or lamb cooked with almond, coconut & cream.

Makhani Chicken Tikka

Tender, marinated chicken tikka, simmered in a rich, creamy spiced tomato & butter sauce.

Mango Rose

Marinated chicken or lamb cooked with mango, almonds, fresh cream & Malibu.

Paneer Garlic Karahi

Cubed Indian cheese stir fried with diced onion, garlic, peppers & herbs in a thick korai sauce.

Fish Moiley

White fish cooked in ginger & garlic paste with coconut & green chilli, blended with curry leaf & mustard seeds.

Deshi Handi

Tender pieces of chicken or lamb authentically spiced & cooked on a slow heat using the 'handi' method – for the curry connoisseur!

Sashlik Karahi

Chicken or lamb barbecued in the tandoori together with onion, tomato & pepper then finished in a medium sauce.

Honey Chilli

Chicken or lamb cooked with crushed chilli & glazed with honey.

Bengal Pride Special

Chicken tikka, lamb tikka, king prawn & minced meat cooked with exotic herbs & spices.

Indian Green Curry

Marinated chicken with fresh, zesty flavor from blended coriander, mint & garlic.

Indo-Chinese Sweet Chilli Chicken

Tandoori cooked, marinated sliced chicken, deep fried & coated in a glossy sweet chilli sauce.

Jaipur Chicken

Marinated chicken grilled in the tandoori oven, combined with fried onion, capsicum & fresh Punjab masala in a thick sauce.

Sizzling Bombay

Mixed chicken or lamb tikka in medium Bhuna sauce cooked with capsicum, tomato & onion.

Lamb Kala Bhuna

CHEF FAVOURITE!

Marinated lamb, slow-fried with aromatic spices & mustard oil until it turns dark, almost black in colour.

Devdas

Marinated chicken & lamb tikka, cooked in a fairly hot sauce with fresh ginger, onion, peppers, pickled chilli & fresh coriander.

Chilli Paneer

Fairly dry dish with Indian cheese, chopped green chilli, a touch of methi, herbs & spices. Garnished with flaked chilli & fresh coriander.

Akbari Chicken

Tender chicken strips cooked with minced meat, mushroom & green chilli, with a unique blend of herbs & spices to give an exquisite taste.

Sizzling Naga

Chicken or lamb flavoured with chilli for a madras dish, with naga chilli pickle, herbs & spices.

Madras

A most popular dish of rich, hot & sour taste. Chicken or lamb is extensively prepared with chilli, lemon juice & herbs.

MILD  MEDIUM  HOT  VERY HOT 

SIDES

CHOOSE ONE RICE:

Pilau Rice

Mushroom Rice

Special Fried Rice

CHOOSE ONE NAAN:

Plain Naan

Garlic & Coriander Naan

Peshwari Naan

PLEASE NOTE

Before ordering please speak to our staff about any dietary requirements. Our kitchen aims to keep non-meat items separate from meat products. However, we cannot guarantee there will be no cross-contamination. Nuts & other allergens are handled in our kitchen. Products are fried in oil produced from genetically modified soya. We take great care to remove the bones & cartilage from our boneless items, but there is a small chance of finding them.

All prices include 20% vat.