

Christmas Menu

Appetiser

Popadoms & Pickles

Starter choice of either

Mixed Platter

Chicken tikka, seekh kebab, chicken pakora, meat samosa

Vegetable Platter

Onion bhaji, vegetable samosa, veg pakora, aloo tikki

Main Course

Chicken Tikka Masala

Marinated boneless chicken pieces that are traditionally cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.

Kathi meethi chicken

An Okra special cooked with the chefs special spices in a sweet and sour sauce and finished to Madras strength.

Butter chicken

Cooked in creamy rich sauce with crushed almonds, tomatoes and butter.

Lamb Handi

Tender lamb cooked with ground pepper, garlic, ginger and spring onions in a medium hot sauce.

Vegetable Lazeez

Mixed vegetables cooked in a Bhuna style sauce and left to heat on a slow burn till cooked to perfection.

Okra Lamb

Spring Lamb cooked in the traditional method with a hint of garlic and ginger, also available in Desi style with extra spice. An Okra Favourite.

Muttar Paneer

A dish from the north of India, muttar paneer is cooked with Indian cheese, green peas and mild spices.

All served with selection of rice and naan

£23.95 per person

Tables of 6 and over get one bottle of Prosecco for every 6 people that book

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fine indian dining