

CHRISTMAS SET MENU

LUNCH £30 DINNER £37

STARTERS

PRAWN AND CRAB DOSA (SF)

Crab and prawn stuffed in a rice and lentil pancake

CHICKEN TIKKA AND POTATO PAKORA (M)

Chicken tikka with a mixture of spiced vegetables

ALOO SAAG DOSA

Potato and spinach stuffed in a rice and lentil pancake

HADDOCK WITH PICKLING SPICES (F, M)

Haddock marinated with fennel and fenugreek seeds served with spiced green peas

CHICKEN TIKKA WITH BEETROOT CHUTNEY (M)

Marinated chicken in a variety of Punjabi spices served with a sweet chutney

BITE SIZED VEGETARIAN PAKORA

Mini potato and pea pakora with a spiced houmous

MAINS

KING PRAWN AND MONKFISH WITH DILL AND GINGER (SF)

King prawns and monkfish cooked with root ginger, garam masala and dill

COD MALABAR (F)

Cod simmered in a coconut and curry leaf sauce

SEABASS WITH LIME AND GINGER PUY LENTILS (F)

Seabass marinated with lime and served with puy lentils

CHICKEN TIKKA COOKED WITH PICKLING SPICES (M)

Boneless chicken tikka cooked with fennel seeds, mustard seeds, and kalonji

CHICKEN TIKKA CHASNI (M)

Tikka cooked in a sweet sauce

BUTTER CHICKEN (N)

Chicken cooked with green cardamon, cloves and topped with dried fruit & walnuts

GARLIC PEPPER CHICKEN (M)

Chicken marinated with garlic pickle and stir fried with roasted peppers

SMOKED LAMB WITH BROCCOLI AND GREEN CHILLI

Smoked lamb topped with seared broccoli and wholegreen chillies

LAMB MUSSALAM, BABY TURNIPS AND ROASTED LEEKS

Lamb slowly cooked with ginger and garlic, then simmered with leeks

VEGETABLE KARAHI WITH A SIDE OF CREAMED SPINACH AND BROCCOLI

A mixture of vegetables cooked in a rich pepper sauce

VEGETARIAN THALI

A choice of 2 vegetarian dishes served with basmati rice, roti and raita

SWEET POTATO AUBERGINE AND GREEN PEAS WITH A SIDE OF CHANA DAAL WITH KADOO

Sweet potato cooked in ginger, garlic and mixed with aubergine and green peas

SUNDRIES TO SUIT

INCLUDING HOMEMADE BUNGALOW ICECREAM

DESSERTS.... £7.50 EACH

GULAB JAMUN & CARDAMON ICE CREAM • PEARS POACHED IN A CINNAMON AND GINGER SYRUP • AFFOGATO

TODAY'S DESSERT (Ask Staff for details)

A discretionary optional service charge of 10% will be added to your bill. Corkage is £8 per Bottle of wine and £10.00 for sparkling wine.

(G) Gluten (S) Sesame (N) Nuts (M) Mustard Seeds (F) Fish (SF) Shellfish

Please note most of our dishes contain dairy, tomato, onion, garlic. If unsure please check with the Restaurant Manager.

MOTHER INDIA

DRINKS

KINGFISHER | CRAFT BEERS | CIDER

St Mungo's	5.45
Magners	5.95
Peacock Mango Cider	6.95
Kingfisher Zero (Alcohol Free)	5.45
Kingfisher Half Pint	3.95
Kingfisher Pint	6.50

SPIRITS 35ml (MIXERS £2.50)

Grouse	4.70
Glenmorangie	6.00
Bowmore	5.45
Glenfiddich	5.45
Jameson	5.00
Jack Daniels	5.00
Southern Comfort	4.70
Smirnoff	4.70
Grey Goose	5.70
Morgan's	4.70
Havana Club 7	5.70
Bacardi	5.00
Drambuie	5.45
Glayva	4.70
Baileys	4.70
5 Walla	4.70
Cointreau	5.00
Martell	4.70
Sambuca	4.70
Tia Maria	4.70
Port	4.50

SOFT DRINKS

Coke/Diet Coke	3.95
Irn Bru/Diet Irn Bru	3.95
Lemonade	3.00
Orange Juice	3.95
Mango Juice	3.95
Ginger Beer	3.00
Soda Water	3.00
Slim Line Tonic	3.00
Tonic Water	3.00
Rose Lemonade	3.95
Sml/Lrg Still Water	3.95/5.50
Sml/Lrg Sparkling Water	3.95/5.50

GINS

Hendrick's Gin	8.50
Bombay Sapphire Gin	8.00
Maker Glasgow Gin	8.50
Edinburgh Gin	8.50
Old Raj	9.00
The Botanist	9.00
Tanqueray Gin	8.00
Ophir Oriental Dry Gin	8.50
The Isle of harris Gin	9.50
Brockmans Gin	9.00
Caorunn Gin	8.50
Gordon's Gin	7.50
Pink Gin	8.00

Served with mixer and garnish

MIXERS

Fever tree Tonic Water
Fever tree Light Tonic Water
Fever tree Lemonade
Fever tree Ginger Ale
Fentimens Ginger Beer
Fentimens Rose Lemonade

GARNISHES

Cucumber	Apple	Orange
Mint	Lime	Grapefruit
Cinnamon	Lemon	Cloves
Ginger	Star Anise	

TEA & COFFEE

Coffee	3.50
Latte	4.00
Cappuccino	4.00
Espresso	2.50
Liqueur Coffee	5.50
Speciality Tea	4.00

(Breakfast Tea, Earl gray, Lemon & Ginger, Chai, Green Tea
Jasmine Green Tea, De-caff, Chai Tea, Moroccan Mint)

