



FESTIVE MENU 2018



STARTERS

Aloo Masala Dosa (vg, gf)

South indian pancake filled with spicy potatoes, served with coconut chutney and samba.

Chicken Pakora

Chicken breast deep fried in a crispy batter, served with Chef's choice of sauces.

Prawn Cocktail

Prawns served in a marie rose sauce with salad and crusty bread.

Tandoori Salmon

Fillet of salmon oven roasted in tandoori spices, served on gobi puree.

Vegetable Pakora (vg, gf)

A Glasgow's favourite, served with chef's choice of sauces.

Shashlik Kebab

Chicken tikka, green peppers and onions, served on a bed of spicy chana with a drizzle of mint yoghurt.

Ashoka Soup of Day

Homemade seasonal soup served with crusty bread.

Chana and Aloo Poori (v)

Fluffy indian pancake served with spicy chickpeas and achari coleslaw.

(All starters served with popadums and spiced onions)

MAINS

Karahi Lamb

Lamb cooked with fresh green chillies, green peppers, onions with fresh tomato and garnish of coriander infused yoghurt.

Slow Cooked Beef Madras

Diced shoulder of scottish beef cooked in a rich slightly hot sauce with mushrooms and green cardamom, yoghurt garnish.

Special Chicken Bhoona

Chicken cooked in a ginger and garlic sauce chopped onions and peppers.

Traditional Turkey

Traditional roast turkey, sage and cranberry stuffing, honey roasted root vegetable, sautéed sprouts with chestnuts, roast potatoes.

Grilled Ribeye Steak

Grilled Ribeye Steak, roasted tomato portabello mushroom, rosemary and sea salt wedges, watercress and peppercorn sauce.

Paneer Saag (v)

Paneer cheese pot cooked with spinach leaves stewed with mustard leaves.

Sea Bass

Pan fried sea bass in rich tarka sauce finished in banana leaf, oven roasted and served with glazed market vegetables.

Chicken Tikka Chasni

A light smooth creamy sauce with a delicate twist of sweet n sour for the more delicate palate.

Mixed Vegetable Bhoona (vg, gf)

Medley of chana, aloo, bathow (aubergine) and mushrooms cooked with a rich base of garam masala and green chilli.

Butter Chicken

Whole pieces of chicken tikka simmered in tomato, honey and cream garnished with coriander makhan.

Chicken Korma

Muglai or Ceylonese.

Lamb Saag

Lamb pot cooked with spinach leaves stewed with mustard leaves.

Desi Lamb or Beef

Traditional style cooking where meat is pot cooked in ginger and garlic, banjara onions caramalised for a rich homestyle dish.

Chicken Tikka Masala

Cooked in a rich yoghurt sauce with butter, sautéed onions and green peppers with a touch of coconut milk.

Chicken Tikka Sizzler

BBQ'd chicken served on a sizzler. This dish comes with a light curry sauce, rice, fully dressed salad and a yoghurt dumpling salad.

Fish Masala

Chefs Catch of the Day coated and cooked in rich Goanese Tarka with added coconut cream and green chilli.

(choose from Naan Bread, Rice or 2 Rotis)

DESSERTS

Christmas Pudding with Brandy Cream
Poached Pears with Ice Cream
Hot Chocolate Fudge Cake with Custard
Gulab Jamun and Ice Cream
Coffee with Sweets

(dishes may contain nut traces, ask for allergen sheet)

Lunch £14.95
12pm to 6pm

Dinner £27.95
After 6pm