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DEPOSIT £15 PER PERSON REQUIRED BOOKINGS ARE NOW BEING TAKEN

> APPETISERS A portion of each will be served as a platter. CHICKEN OR LAMB ALOO CHAAT

Served with crispy deep fried soft bread and potato

AMRITSARI CHOPS Succulent lamb chops marinated in chef special spices, chargrilled in tandoori

AMBALA MACHI FRY North Indian delicacy, fresh seabass fillets coated in spicy batter then deep fried CORIANDER & ALOO LIME PAKORA Onions, potato & lime fried to a crisp. Topped with fresh coriander in spicy gram flour

MAINS

GARLIC HANDY LAMB OR CHICKEN Cooked in a delicious garlic sauce with onions and peppers

SHAI KING PRAWN REZELA Succulant king prawn marinated in chef special seasoning and fresh capsicum.

CHICKEN CHOM CHOM Marinated tandoori chicken cooked with spinach and chickpeas

TAWA MURGH OR LAMB BADSHI SIZZLER

Chicken or lamb marinated in an exotic sauce with fresh coriander and green chilli.
This dish is served fairly hot

CHICKEN TIKKA MASSALA

The nations favourite dish. Mild to medium chicken tikka cooked in a creamy massala sauce

HOME MADE DESSERT AVAILABLE

accompanied with pilau rice, tarka dall, assorted bread basket and **SABZEE MILONI** (seasonal mixed veg together in robust chef special sauce)

WE'RE OPEN FOR CHRISTMAS LUNCH & EVENING

Adults - **39.95** per person

Children under the age of 12 - **21.95** (advance bookings only) (take outs & deliveries available from 1pm - 10pm)

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