



Tamarind

Indian Restaurant
FINE DINING

Menu

BANQUET NIGHTS

SUNDAY - THURSDAY

Choice of Starters

Choice of Main Course

Vegetable Side Dish per couple

Accompanied with choice of Rice or Naan

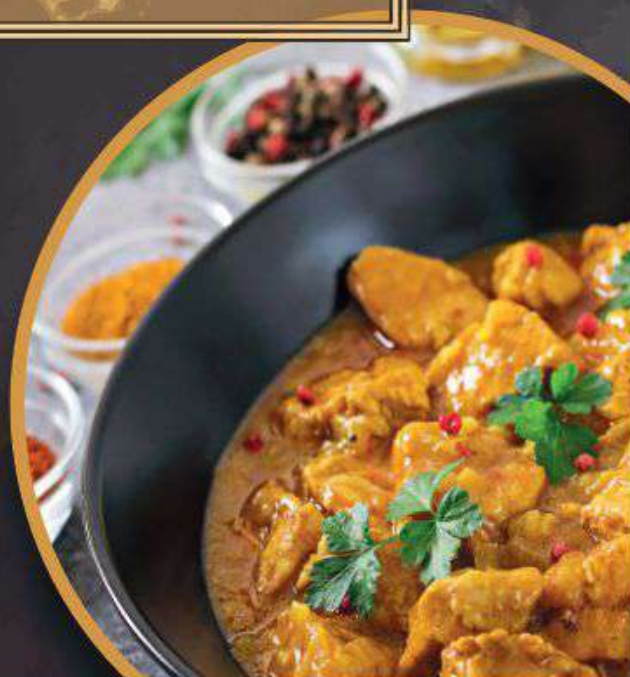
Seafood Starters: £3.00 extra

Seafood Mains: £4.00 extra

Only
£15.50
per person

Call us on: 01332 544 044

Please note: Additional charges for Seafood: £3.00 for starters, £4.00 for main course. Banquet Night is for table reservations only. Not in conjunction with any other offers. *Including New Years Eve, Christmas Eve and Christmas Day. Terms and Conditions Apply. Please ask for further information.



Starter Course

SAMOSA (MEAT OR VEGETABLE)

ONION BHAJI

TANDOORI MIX KEBAB ADD £0.50

CHICKEN TIKKA/LAMB TIKKA

TANDOORI CHICKEN

CHICKEN/LAMB SHASHLIK KEBAB ADD £0.50

CHICKEN CHAAT

SEEKH KEBAB

SHAMI KEBAB

TANDOORI KING PRAWN ADD £3.00

KING PRAWN BUTTERFLY ADD £2.50

PRAWN PUREE ADD £2.50



Tandoori main Course

This style of cooking entails marinating meats then roasting them over charcoal in a tandoori oven. All dishes are accompanied by a mixed leaf salad.

CHICKEN/LAMB TIKKA

TANDOORI CHICKEN

CHICKEN OR LAMB SHASHLIK ADD £0.50

SEEKH KEBAB

TANDOORI FISH ADD £3.00

TANDOORI KING PRAWNS ADD £3.00

Biryani main Course

Please select one of the following choices to go with your Biryani. Our Biryani's are cooked using basmati rice, a selection of dried spices i.e. cardamom, cinnamon, star anise and saffron. Complimented with a vegetable curry side dish.

VEGETABLE

CHICKEN

LAMB

PRAWN ADD £2.50

KING PRAWN ADD £3.00

TANDOORI KING PRAWN ADD £3.00

Traditional / Special Main Course

Select one of the following meat or vegetable choices, and then pick one of the sauces below for it to be cooked in.



**VEGETABLE/MUSHROOM
CHICKEN
LAMB
CHICKEN/LAMB TIKKA**

Curry

The traditional basic curry, served at desired strengths: madras, vindaloo, tindaloo or phall.

Bhuna

Tomato and onion sauce, simmered for a duration of time until the meat is tender and the sauce is well reduced.

Jaipuri

Mushroom sauce of a complex nature, an explosion of flavours releasing at first a mellow sweetness promptly followed by a subdued kick of spice and finished off by a pleasurable tang.

Balti

Very rich in taste, served usually at a medium strength. Cooked and served in an iron dish.

Malaya

A flowing, medium strength sauce cooked with pineapple.

Korma

Sweet, creamy coconut sauce.

Karahi

Cooked in a karahi with fresh garlic, ginger, herbs, sliced onions and capsicums.

Minty

A classic Sylheti favourite. Succulent pieces of lamb or chicken in a medium strength.

Tikka Masala

Marinated meats or seafood char grilled in a tandoori oven and immerse in an opulent, creamy almond sauce. Mild to taste.



**TANDOORI MIXED
PRAWN**

ADD £0.50

KING PRAWN

ADD £3.00

TANDOORI KING PRAWN

ADD £3.00

pasanda

Combination of saffron and mixed nuts with a velvety cream and yogurt sauce, a good introduction to Indian food.

Garlic Chilli

Char-roasted meats cooked in a fresh garlic sauce with coriander leaves and crisp fresh chillies.

Butter Chicken

Strips of tandoori chicken laced with a silky plum tomato and makhon sauce. A refined and elegant dish.

Dupiaza

Crisp, chunky cut onions and capsicums dressed in a reduced strength onion gravy.

Dhansak

A parsee dish originating from western India a combination of lentil sauce with pineapple, producing a sweet, sour and slightly hot sauce.

Pathia

A fairly condensed tomato and onion sauce with a squeeze of fresh lemon. Fairly hot, with a sweet and sour finish.

Rogan Josh

A speciality originating in the mountainous province of Kashmir. A rich bhuna style sauce, complemented by a garlic, tomato, onion coriander sambal.

Sagwala

Sautéed spinach and garlic blended with a reduced sauce.

Vegetable Side Dish Course

MIXED VEGETABLE BHAJI

SAAG ALOO

SAAG PANEER

ALOO GOBI

SAAG BHAJI

BOMBAY ALOO

CHANA BHJAI

TARKA DAAL



Choice Of Rice Or Naan

Egg Fried Rice, Mushroom Rice, & Keema Rice 25p extra

BOILED RICE

PILAU RICE

CHANA PILAU RICE

FRIED RICE

MUSHROOM PILAU RICE add £0.25

EGG FRIED RICE add £0.25

SPECIAL PILAU RICE

PLAIN NAAN

PESHWARI NAAN

GARLIC & CHEESE NAAN

KEEMA NAAN

Extras

POPPADOM £0.80

SPICY POPPADOM £0.90

PICKLE TRAY £2.00

CHIPS £2.70

SPICY CHIPS £3.00

English Dishes

The following dishes are served with fried onions, mushrooms, peas and a complimentary leaf salad.

FRIED CHICKEN & CHIPS

SCAMPI & CHIPS

ANY OMELETTE & CHIPS

PLEASE NOTE: Some of our dishes may contain nuts. Please let us know if you have any allergies and we will endeavour to help. The management refuses the right to refuse service without giving reason.
25p extra per packaging for left over food.