

Golf Society Menu £35pp

INDIVIDUAL STARTER PLATTER(Per Person)

Garlic Chicken Tikka(D),
VEG Samosa (G) (E),
Lamb Sheekh Kabab (D)
Onion Bhaji(E)

MAIN COURSE (Choose One)

(Please choose your meat option, Chicken/ Lamb)

Korma

Indulge in a velvety sauce infused with fragrant spices, coconut, cream, and cashew nuts for a mild and luxurious experience. (N) (D)

Masala

Savour a luxurious creamy sauce infused with coconut, almond, garlic, ginger, and aromatic spices, balanced with yoghurt and cream. (N) (D)

Dansak

Experience a harmonious fusion of aromatic spices and lentils, creating a slightly hot, sweet, and tangy curry.

Rogan Josh

Tender lamb cooked in a rich, aromatic sauce with spices, tomatoes, and yogurt, finished with a hint of Kashmiri chili

Jhalfrazi

a flavoursome curry with onions, green chillies, peppers, and tomatoes in a moderately spicy sauce.

Madras

Savour a refined blend of bold heat and subtle spice, accented with fresh coriander for an exquisite palate.

Achari

An exquisite masterpiece of medium-spiced flavours, featuring a symphony of garlic, green pepper, onion, pickle, coriander, and tomato, meticulously crafted by our chef.

SIDES (Sharing)

Saag Aloo

Tender potatoes and fresh spinach cooked with onion, tomatoes, coriander, and aromatic spices for a comforting and flavourful side.

Tarka Daal

Lentils simmered with spices and pan-fried in butter with garlic and onions, finished with fresh coriander for a hearty, flavoursome dish.

Saffron Pulao Rice (D)

Fragrant Basmati rice infused with butter, ginger, shallots, and luxurious saffron for a rich, aromatic side.

Breadbasket (G) (D) (E)

A selection of naan, perfect for sharing.