

Viceroy Gourmet Evening 4 courses £11.95

Wednesdays 5.30pm to 11pm

To Begin

CRISPY POPPADOM

Served with chutney tray

Starters (choose one starter)

TIKKA

Succulent pieces of boneless chicken or lamb, marinated in traditional spices and yoghurt cooked in the clay oven

SAMOSAS **Vegetarian option available**

Light crispy pastry parcels filled with a choice of either delicately spiced vegetables or meat

ONION BHAJI **(V)**

Traditional Indian street food snack of crispy spiced onion mixed with gram flour

SLAY THE DRAGON

A Mysore delicacy. Pineapple flavoured honey glazed chicken cooked over charcoal in the tandoor

TANDOORI CHICKEN

Spring chicken marinated in herbs and grilled in charcoal

ADROCK LAMB CHOPS

Lamb chops marinated with ginger, paprika and yoghurt, cooked in the clay oven

SHEEKH KEBAB

Spiced minced lamb, skewered and cooked in clay oven

Main Courses (choose one main course)

All main courses can be a choice of chicken, lamb, prawns (excludes King Prawn) or vegetable and are served with a choice of pilau rice or nan bread.

PASSANDA

Masala sauce with fresh cream finished with a touch of Malibu

MAKHANY

Very mild authentic Korma style sauce, like Butter Style dishes

TIKKA MASALA

Mild and creamy tomato and coriander sauce

KORMA

Cooked in a creamy sauce made of almond and coconut powder

BHUNA

This traditional Southern Indian dish is a medium spiced sauce

ROGAN

Popular Kashmiri dish cooked with onion, fresh cherry tomatoes and aromatic spices

DOPIAZA

Cooked with onions and coriander

CEYLON

Medium to hot spiced sauce cooked with coconut

PATHIA

Sweet and sour style sauce

DANSAK

Cooked with lentils

MADRAS

Traditional hot and spicy southern Indian spice based curry

VINDALOO

Cooked with potatoes

Dessert - a choice of

GULAB JAMUN

KULFI

ICE CREAM

SORBET

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR ADVICE