bengal TIGER
BAR AND RESTAURANT

Christmas Menu A

£29.95 PER PERSON (MINIMUM 2 PEOPLE)
Please select one of the main courses per person

1 MAIN RICE OR NAAN PER PERSON
CHOOSE 1 SIDE TO SHARE

Starters

****

MIXED PLATTER
Chicken Tikka, Veg Samosa, Onion Baji

Mains

****

CHICKEN OR LAMB TIKKA MASALA
Succulent chicken or lamb tikka masala cooked in a creamy curry sauce, a mild and creamy dish

MURGH MALAI TIKKA
Chicken fillets marinated in cheese, green chilli, garlic, ginger, yoghurt and olive oil

CHICKEN OR LAMB JALFREZY
Tender char grilled Chicken / Lamb cooked with peppers and tomatoes, garnished with fresh chillies, lime leaves and coriander

CHICKEN OR LAMB MADRAS
Boneless chicken or lamb cooked in hot gravy fairly hot.

Sides

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SABZI-E KHAZANA
Mixed vegetable from the subcontinent, cooked in a traditional curry sauce.

DAL PANCHRATANI
Traditional dish made from five types of lentils

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ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

PLEASE NOTE SOME ITEMS MAY CONTAIN NUTS. A SUGGESTED GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL.

bengal TIGER
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Christmas Menu B

£32.95 PER PERSON (MINIMUM 2 PEOPLE)
Please select one of the main courses per person

1 MAIN RICE OR NAAN PER PERSON

Starters

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MIXED PLATTER

Green Chicken Tikka, Onion Bhaji,
Veg Samosa, Sheek Kebab.

Mains

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METHI GHOSHT

Tender pieces of Lamb cooked with green herbs and fresh fenugreek leaf, medium hot

VENISON BHUNA (MEDIUM HOT)

It is a dish made with venison and a variety of spices, typically cooked using the bhuna technique

JHINGA PALAK

If you're craving a burst of flavours from the coast, this spinach prawn curry will surely transport your taste buds

CHICKEN JALFREZY

Tender char grilled Chicken cooked with peppers and tomatoes, garnished with fresh chillies, lime leaves and coriander

DUM GHOSHT BHUNA (HOT)

This dish is made by browning and cooking mutton with onions, Indian spices and a touch of yogurt.

Sides

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SABZI-E KHAZANA

Mixed vegetable from the subcontinent, cooked in a traditional curry sauce.

DAL PANCHRATANI

Traditional dish made from five types of lentils

****

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

PLEASE NOTE SOME ITEMS MAY CONTAIN NUTS. A SUGGESTED GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL.

bengal TIGER
BAR AND RESTAURANT

Christmas Menu C

£39.95 PER PERSON (MINIMUM 2 PEOPLE)

Choose from one main, one side rice or naan
Person 1 Dessert Each

Starters

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MIXED PLATTER

Green Chicken Tikka, Onion Bhaji, Sheek Kebab,
Salmon Tikka, Tandoori King Prawn.

JHINGA ACHARI

King prawns cooked with herbs and spices with tandoori sauce, mixed with pickle sauce.

Mains

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TANDOORI LAMB CHOP

Tandoori grilled lamb chops with traditional recipe served with salad.

VENISON REZALA (HOT)

Scottish venison, sliced and diced, complete with a dusting of Himalayan spices to give your tummy a treat gastronomic treat.

DUCK CHOWLI (MEDIUM)

Brest of duck marinated with mixed herbs and spices roasted in tandoori oven. sliced into thin strips cooked with chefs marinated special masala sauce

MONK JALFREZY

Strips Monk cooked with pepper & tomatoes, garnished with fresh green chillies, lime leaf & coriander.

SIKANDARI RAAN

Slow pot roasted lamb Shonk spiced and seasoned with an aromatic herbs and spicesleaves and coriander

Sides

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SABZI-E KHAZANA

Mixed vegetable from the subcontinent, cooked in a traditional curry sauce.

DAL PANCHRATANI

Traditional dish made from five types of lentils

Dessert

****

Indian traditional ice cream Kulfi (please select flavour: Mango, Almond or Pistachio)

ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS

PLEASE NOTE SOME ITEMS MAY CONTAIN NUTS. A SUGGESTED GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL.

bengal TIGER
BAR AND RESTAURANT

Christmas Menu D

£29.95 PER PERSON (MINIMUM 2 PEOPLE)
Please select one of the main courses per person

Starters

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MIXED PLATTER
Paneer Tikka, Veg Samosa, Onion Baji

Mains

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PANEER BHURJI
Very popular North Indian dish that has scrambled paneer (Indian cottage cheese) cooked with onion, tomatoes, fresh herbs and ground spices.

CHANA MASALA
Chick peas cooked with special spice mix.

PANEER KARAHI
Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs and spices.

GOBI MATAR
Fresh cauliflower and green peas, lightly seasoned and chef's special spiced, served bhuna style.

MIXED VEGETABLE BHUNA
Mixed Vegetable cooked in a fairly dry medium sauce.
Traditional Bengali dishes

Sides

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SAG ALOO
A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix spinach

TARKA DALL
A channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

BRINJAL BAJI
Aubergines, cooked with tomatoes and onion

RICE OR BREAD

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ALL SERVED WITH ONE PILAU RICE AND ONE NAAN BREAD BETWEEN TWO PERSONS TO SHARE

PLEASE NOTE SOME ITEMS MAY CONTAIN NUTS. A SUGGESTED GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL.