



# The Viceroy

## Indian Restaurant & Takeaway

*As a local citizen of Leyland you may know of "The Viceroy Restaurant" which has become somewhat of a cornerstone since it opened as its door in July 1987. During that period, we have received honours from "Tandoori Good Food Guide", "The Good Curry Guide" and "Curry Club". Nonetheless, we believe our hospitality and service shouldn't become complacent because of our award winning recognition. Providing a quality dining experience is paramount in any eatery and with that in mind we've decided to give our menus, bar and restaurant a brand new look and feel.*

*You will now find the Viceroy providing an emphasis on refined yet creative Indian cuisine complementing with our new and improved selection of fine wine for assorted tastes. The a La Carte Menu incorporates both traditional classic favourites and original new dishes that apply Eastern flavours with a Western twist.*

*What's more the restaurant itself taken on a new and luxurious interior lending itself to the rich vibrancy of East meets West by incorporating a clean and sophisticated look.*

*The main restaurant seats up to 80 guests and is available for private entertaining by appointment whilst the can comfortably entertain 10 guest.*

**PLEASE NOTE:** If your personal favourite dish is not on our menu then please enquire.

Our chef will be more than happy to fulfil your hearts desire!

Some of our dishes contain nuts or may contain traces of nuts, please enquire when ordering.

### **SYMBOL & CHILLI KEY GUIDE**

Vegetarian ✓

Mild )

Medium ))

Hot )))

Very Hot ))))

# SPECIAL MEAL DEAL OFFER

## 7 DAYS A WEEK MEAL DEAL

Mon to Thurs £13.75 Fri & Sat £15.75

Poppadom, 1 Starter & 1 Main, Rice or nan

Seafood Dishes Extra £3, House & Chefs Special Dishes Extra £1

Excluding Christmas & New Years Day, Dining in only, Terms & Conditions Apply

only  
**£11.75**  
ON SUNDAY

## APPETISERS

Plain Popadom (V)	£0.60	Chutnies Tray (V)	£1.80
Spicy Popadom (V)	£0.70	Red onions - mango chutney - lime pickle - mint yoghurt	

## NEW PLATTERS TO SHARE

	for 2	for 4
<b>Vegetable Platter (V)</b> Vegetable Samosa, Veg Spring Roll and Onion Bhaji	£7.50	£14.50
<b>Tandoori Platter</b> Lamb Tikka, Chicken Hari Boti and Sheek Kebab	£8.95	£14.50
<b>Mixed Platter</b> Vegetable Samosa, Garlic Chicken Tikka and Mincemeat Spring Roll	£8.95	£16.50
<b>Viceroy Platter</b> Lamb Chops, Babli Kebab, Chicken Hari Boti and Onion Bhaji	£9.95	£19.50

## STARTERS

The light dishes below are all of medium strength & served with fresh salad & mint yoghurt sauce.  
A perfect introduction to what your appetite for the main course.

<b>Viceroy Mix Starter (NEW)</b> Lamb chops, donia hariboti, garlic chicken & sheek kebab	£4.25	<b>Spicy Sheek Kebab (NEW)</b>	£3.90
<b>Viceroy Tandoori Mix Starter (NEW)</b> Chicken tikka, sheek kebab, lamb chops & garlic chicken	£4.25	<b>Piri Piri Lamb Chop (NEW)</b>	£4.75
<b>Viceroy Special Mix Starter (NEW)</b> Piri piri lamb chops, spicy sheek kebab with sweet corn, hari boti & garlic chicken.	£4.25	<b>Lamb Chop Donia (NEW)</b>	£4.75
<b>Onion Bhaji (V)</b> Slightly spiced & deep fried onion fritter.	£3.50	<b>Fish Pakora (NEW)</b>	£4.75
<b>Samosa (Meat or Vegetable)</b> Triangular deep-fried crispy pastry with a choice of vegetable or meat filling.	£3.50	<b>Piri Piri Chicken (NEW)</b>	£4.75
<b>Chicken Pakora</b> Slightly spiced & deep-fried chicken fritter.	£3.95	<b>Shahi Tokra Lamb/Chicken</b> Pieces of lamb or chicken blended with unique spices then fried with onions.	£4.25
<b>Mushroom Pakora (V)</b> Slightly spiced & deep-fried mushroom fritter.	£3.50	<b>Lamb Chops</b> Prime, tender lamb chops in a delicately spiced tandoori sauce.	£4.70
<b>Mixed Starter</b> Chicken & lamb tikka, onion Bhaji & meat samosa.	£4.50	<b>King Prawn Butterfly</b> Whole king prawn spiced with herbs in batter & bread crumbs then deep fried.	£5.25
		<b>Tandoori King Prawn Tikka</b> King prawns marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.	£5.25



<b>Vegetarian Mixed Starter</b> Onion Bhaji, mushroom pakora & samosa.	<b>£3.95</b>	<b>Chicken or Lamb Tikka</b> Diced boneless chicken marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.	<b>£4.05</b>
<b>Chicken Chat</b> Chicken tikka mixed with onions, tomatoes & peppers cooked in a rich medium sauce, served on a puri (deep fried bread).	<b>£3.95</b>	<b>Tandoori Chicken</b> Chicken quarter marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.	<b>£4.25</b>
<b>Aloo Chat</b> Spicy potatoes served on a puri (deep fried bread).	<b>£3.50</b>	<b>Sheek Kebab</b> Spiced minced lamb cooked in a clay oven.	<b>£3.70</b>
<b>Prawn Puri</b> Prawns cooked in a rich medium sauce, served on a puri (deep fried bread).	<b>£3.50</b>	<b>Reshmi Kebab</b> Spiced minced patties covered with a light omelette.	<b>£4.20</b>
<b>King Prawn Puri</b> King prawns cooked in a rich medium sauce, served on a puri	<b>£5.25</b>	<b>Prawn Cocktail</b> Prawns on a bed of lettuce, lavishly covered with seafood sauce garnished with sliced cucumber, tomatoes & lemon.	<b>£2.95</b>
<b>Garlic Mushroom Puri (V)</b> Pan fried buttered mushrooms with garlic, served on a puri (deep fried bread).	<b>£3.70</b>	<b>Mulligatawny Soup</b> Spicy lentils.	<b>£2.50</b>
<b>Chicken Biraan</b> Lightly spiced chicken patties with fried onions & peppers	<b>£4.25</b>	<b>Salmon Biraan</b> Salmon fillets marinated & lightly spiced, fried with onions. Served with salad	<b>£4.75</b>
<b>Stuffed Mushroom</b> (meat or vegetables) Whole mushrooms stuffed with meat or vegetable then deep fried	<b>£4.35</b>		

## TANDOORI DISHES

Tandoori dishes are marinated in spices then barbecued in a tandoori oven. Served with salad & sauce of your choice.

<b>Chicken Hari Boti</b> Filleted chicken thigh, marinated in a blend of green herbs, ground spices, garlic and ginger.	<b>£8.10</b>	<b>Tandoori King Prawn</b>	<b>£13.45</b>
<b>Chicken Tikka</b>	<b>£9.25</b>	<b>Garlic Chicken</b>	<b>£10.25</b>
<b>Lamb Tikka</b>	<b>£10.95</b>	<b>Tandoori Chicken</b>	<b>£9.25</b>





# TRADITIONAL MAIN COURSES

Here's your biggest decision.... Should you stay with traditional curry cooked in a style to suit your palate, or will you trust our judgement & sample one of the House Specialties, Chefs Specialties or Tandoori Dishes?

For a traditional curry first choose your filling. Will it be succulent chunks of lamb, diced breast of chicken, prawns or a non-meat option? Then choose the style you would like the chef to prepare to your filling.

## Choose your fillings

Vegetables	£6.95	Chicken Tikka	£9.20
Mushrooms	£6.95	Lamb Tikka	£9.75
Chicken	£7.95	King Prawns	£12.25
Lamb	£8.50	Special Mix	£9.25
Prawns	£7.35	Chicken / Lamb / Prawns	

## Choose your style

### Bhuna ))

A combination of a special blend of spices, onions & tomatoes, fried cooked in a firm, dry sauce of medium consistency.

### Dupiaza ))

A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices.

### Methi ))

Cooked mainly with fenugreek & spices of medium consistency in a dry sauce. A refreshing dish.

### Rogan Josh ))

Delicately spiced, cooked with sweet pimentos, capsicum & tomatoes. An original authentic Indian dish with a great aroma.

### Madras )))

A southern Indian dish, with a hot & spicy taste, prepared with fresh spices, tomato puree & herbs.

### Patia )))

Lightly fried chopped onions in a dark red sweet & sour sauce. A hot dish with a distinctive aroma & garnished with coriander.

### Samber )))

Cooked with lentils & lemon juice to give a sharp & distinctive taste. A hot & spicy south Indian dish.

### Kurma )

This dish is prepared with mild spices, cooked in a creamy mixture with coconut which lends this dish a distinctive flavour.

### Vinadaloo ))))

Hot & Fiery dish, only for the brave

### Korai ))

Spicy dish cooked with diced onions & green peppers in a thick sauce.

### Acharee )))

Cooked in a spicy, tangy sauce with mixed pickle. Garnished with coriander.

### Balti ))

Prepared in an Indian wok-style utensil with fresh garlic, ginger & tomatoes in a spicy aromatic sauce. A favourite delicacy of the chef.

### Jalfrezi )))

Sautéed dish cooked with onions, garlic, ginger, green peppers & fresh chillies.

### Biryani )) (£1.50 Extra)

A biryani is prepared by gentle cooking with saffron flavoured basmati rice, together with a mixture of mild aromatic spices. Garnished with coriander & flaked almonds. Served with an omelette & curry sauce of your choice.







## CHEFS SPECIALTIES

Our Head Chef presents for you the following dishes that he has created, using the knowledge & experience of having worked in some of the best restaurants in the U.K.

<b>Lamb Shank )) (NEW)</b>	<b>£10.25</b>	<b>Sathkora Gosht )) (NEW)</b>	<b>£10.25</b>
Fresh lamb shank cooked in an aromatic fairly hot, spicy sauce, with fresh cumin, cloves, mace, mustard, red onion, pepper, tomato, potato, chilli & coriander. Garnished with onion, lemon & chillies.		Lamb cooked with Special Bangladeshi sweet & sour Fruit with chefs special sauce.	
<b>Spicy Green Mossala )))</b>	<b>£10.25</b>	<b>Badshahi Chingri )))</b>	<b>£12.95</b>
Chicken or lamb tikka cooked in a mouth-watering dish created using ground chillies combined using coriander & exotic Indian spices. This main course is highly recommended with tiger king prawns (£2.50 extra).		King Prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, tobacco sauce & garnished with fresh coriander. A highly recommended & satisfying dish.	
<b>Bahari Chicken))</b>	<b>£10.25</b>	<b>Chicken or Lamb Nepalese )))) Lamb</b>	<b>£11.25 £10.25</b>
Bengali flavours cooked with strips of tandoori chicken with fresh green chillies & ginger, special tangy sauce garnished with green peppers.		Cooked in an exotic mix spices, red & green peppers, tomatoes, green chillies & with a special Nepalese chilli sauce.	
<b>Rajastani Dhall Ghosht ))</b>	<b>£10.25</b>	<b>Chicken or Lamb Roshni )))</b>	<b>£10.25</b>
(Chicken or Lamb) A fairly hot & dry main dish that is cooked with marinated & grilled lamb with Mugli lentils. The use of tamarind enhances many of the aromas & flavours of this dish that are sure to be savoured.		Cooked in mainly fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum & fresh coriander. A dish of a dry consistency.	
<b>Piri Piri Mossala )))</b>	<b>£10.25</b>	<b>Viceroy Biryani ))</b>	<b>£10.95</b>
Chicken or Lamb Tikka cooked with diced onions, pepper and chef's own piri piri sauce.		King prawn, lamb & chicken tikka, prawns cooked in an exotic mix of spices with peas & saffron rice. Topped with an omelette & served with a continental salad & curry sauce of your choice.	
<b>Viceroy Thawa ))</b>	<b>£10.25</b>	<b>Saag Kofta ))</b>	<b>£10.35</b>
Chicken & lamb tikka, garlic chicken & lamb chops specially prepared with the finest herbs & spices, of medium strength & garnished with fried peppers & onions.		Sliced lamb meatballs filled with spinach and cooked in a medium strength sauce.	
<b>Bindi Gosht )) (NEW)</b>	<b>£10.25</b>	<b>Chicken or Lamb Tikka Naga Jalfry )))</b>	<b>£10.25</b>
Lamb & okra cooked with chefs special spices and sauce		A hot and fiery dish cooked with naga (Bangladeshi chillies), ginger, garlic & mix of hot spices.	
<b>Pepper Fry ))</b>	<b>£10.25</b>	<b>Telapia Biran )) (NEW)</b>	<b>£10.25</b>
A hot and tasty fry with a range of chillies and pepper with chicken, lamb or fish.		Fresh Telapia fish stir fried with some of the unique herbs and spice, fairly hot.	
<b>Lamb Chops ))</b>	<b>£11.25</b>	<b>Chicken Shashlik ))</b>	<b>£10.95</b>
Tender lamb chop marinated in spices then barbecued in a tandoori oven. Served with salad & a sauce of your choice		Chicken tikka with roasted tomatoes & peppers.	
		<b>Tandoori Mixed Grill ))</b>	<b>£10.95</b>
		Chicken tikka, lamb tikka, tandoori chicken, sheek kebab & lamb chop.	



# HOUSE SPECIALTIES

A short selection of dishes cooked in a way that you will not find anywhere else. They are prepared to order and can quickly become your favourite.

## Lamb Chops Shofri ))) (NEW) £10.95

Tender lamb chop & lentils cooked with chefs special herbs and spices along with green chillies & fresh garlic & ginger

## Thawa Ghosht )) £10.95

A sizzling dish of rib eye steak cooked with medium spice in a fairly thick sauce.

## Akbar Cham Cham )) £10.95

Breast of chicken cooked in the tandoor with mincemeats, spices & boiled egg.

## Gorkali ))) Prawn £9.95 K Prawn £13.95 Chicken £9.95 Lamb £13.95

An infusion of whole spices, red and green Mexican peppers, fresh tomatoes and Nepalese sauce cooked in olive oil and garnished with fresh chillies.

## Balti Garlic Chilli ))) (Chicken or Lamb) £10.95

Chicken or lamb tikka cooked with chef's own Balti sauce. A hot dish cooked with olive oil, Mexican chillies, Naga sauce and aromatic herbs and spices.

## Fish Curry )) Seabass or Pangasius £10.95

Seared spices of fish fillets in a sauce of moderate spices and wild lime. An aromatic zesty citrus dish.

## Shashlik Korai )) Chicken or Lamb £10.95

Marinated chicken pieces, green peppers, garlic, onion and tomatoes. Slow grilled, then stir fried in a special sauce. A dry consistency dish.

## Chicken or Lamb Tikka )))

## South Indian Garlic £10.95

Cooked with slices of garlic, green chillies, plum tomatoes & fresh coriander.

## Chicken or Lamb Tikka )) £10.95

## Saagwala

Spinach prepared with garlic, ginger & tomatoes in a medium spiced sauce garnished with coriander. A delightful house specially.

## Mango Chicken )) £10.95

Spicy medium dish cooked with a mango flavour similar to bhuna.

## Chicken or Lamb Tikka Rezzela ))) £10.20

Cooked in the tandoori & then further cooked in a pan with generous use of mint & coriander along with fenugreek leaves & strips of onions & capsicum.

## Chicken or Lamb Tikka Chilli Mossala ))) £10.95

Diced pieces of chicken or lamb tikka cooked in sauce made with a delicate blend of aromatic spices & herbs, use of fresh green chillies lends this dish a hot, fiery taste & aroma.

## Chicken or Lamb Tikka Afghani ))) £10.95

Cubes of chicken or lamb stir-fried with green chillies, ginger, garlic & onions. Red & green peppers give this dish a colourful appearance. Best enjoyed with nan bread.

## Chicken Saffrani ))) £10.95

A tender breast of chicken fillet marinated in a tandoori sauce & cooked with onions & tomatoes.

# NOT SO SPICY DISHES

For customers who need a gentle introduction to the world of spice or prefer a milder or more familiar flavour, we've selected dishes that meet the "crossover" position. You can order these with the confidence that they will not be too spicy.

## Balti Murgh Makhani ) £9.15

Diced breast of spring chicken cooked in a unique mild creamy sauce with onions, Balti paste, sugar, almond and coconut.

## Chicken or Lamb Tikka Massalla ) £9.15

Diced breast of spring chicken or lamb cooked in a unique mild, creamy tandoori sauce. This dish is a favourite amongst our diners.

## Chicken or Lamb Tikka Makhani ) £9.15

Creamy, mild dish cooked with butter & almonds.

## Butter Chicken ) £9.15

Tender strips of chicken tikka in a sauce of cream, tomatoes and ghee.

## Tandoori Chicken Massala ) £9.15

A mild & creamy dish cooked with tandoori sauce-off the bone.

## Tandoori King Prawn Massalla ) £12.95

A mild & creamy dish cooked with tandoori sauce.

## Chicken or Lamb Tikka Passanda ) £9.15

Diced pieces of chicken or lamb in mild spices with fresh cream & almond powder forming a rich creamy sauce.

## Chicken or Lamb Dhansak ) £8.95

Prepared with oriental spices, a mild & tangy sauce with a delicious piquant richness, cooked with garlic, pineapple & lentils. A sweet & sour dish garnished with coriander.

## Palak Murgh Makhani )) £10.50

Chicken tikka and fresh spinach cooked in an extremely buttery tomato sauce flavoured with methi (fenugreek leaves).

## Chicken, Lamb or Prawn Kurma £10.50

This dish is prepared with mild spiced, cooked in a creamy mixture with coconut which lends this dish a distinctive flavour





## SEAFOOD SPECIALS

Fresh fish cooked to perfection using traditional Indian cooking methods & enhanced by our special mix of herbs & spices.  
These are delicious & ideal for 'health conscious' dinner.

### Viceroy Melody )))

Phangash, Seabass & Salmon cooked in a hot, spicy sauce with fresh chillies, onions & peppers

£13.25

### King Prawn Delight ))

King prawn cooked in the shell in a medium dry sauce

£13.25

### Tiger Prawn Anarkali ))

Tiger prawns cooked in a unique blend of spiced with onions, peppers & coriander

£13.25

### Salmon Korai ))

Fish cooked in a combination of spiced, fresh tomatoes & onions, peppers & coriander

£11.95

### Salmon Biraan ))

Salmon fillets marinated & lightly spiced, fired with onions. Served with a medium curry sauce

£11.95

### Salmon Ka Kazana ))

Pan-fried salmon steak, cooked with a dozen fresh herbs & spices. Garnished with coriander. A fish lovers delight

£11.95

## SIDE DISHES

These mildly-spiced side dishes are a great accompaniment to our main courses. But if you'd prefer, for an extra £2.00, served as a main course.

### Curry sauce of your Choice

£2.45

### Cucumber Raita

£1.95

A combination of cucumber, whisked yoghurt & mild spices

### Aloo Gobi Potato & cauliflower

£2.95

### Sag Bhaji Spinach

£2.95

### Sag Aloo Spinach & Potato

£2.95

### Mushroom Bhaji

£2.95

### Tarka Dhal Lentils with garlic

£2.95

### Chana Bhaji Chickpeas

£2.95

### Aloo Methi Potato & fenugreek

£2.95

### Bombay Aloo Lightly spiced potatoes

£2.95

### Aloo Bharta Potato & cauliflower

£2.95



# ENGLISH DISHES

These dishes are cooked to perfection by our fully-competent chefs who appreciate that not everyone wants Indian food all of the time.  
All of these dishes are served with chips, peas & continental salad.

**Omelette of your Choice**  
Chicken / Prawn / Mushroom / Plain

£7.75

**Fried Scampi**  
**Chicken Nuggets**

£9.25  
£9.25

# INDIAN BREADS

Our selection of rices & Indian breads makes the most of the sauces we prepare & present to you in our main courses.

<b>Nan</b>	£2.05
<b>Stuffed Nan</b> Stuffed with mixed vegetables	£2.80
<b>Garlic Nan</b>	£2.80
<b>Peshwari Nan</b> Stuffed with coconut, almonds, fruit & cherries	£2.80
<b>Keema Nan</b> Stuffed with special minced lamb	£3.15
<b>Cheese Nan</b>	£3.15
<b>Chappati</b> Thin unleavened bread cooked in the tandoori	£1.50

<b>Roti</b> Unleavened bread cooked in the tandoori	£1.50
<b>Paratha</b> Unleavened bread cooked in butter	£2.50
<b>Aloo Paratha</b> Stuffed with spiced potato	£3.10
<b>Keema Paratha</b> Stuffed with spiced mixed lamb	£3.15
<b>Chips</b>	£2.05
<b>Salad</b>	£1.25

# RICES

Our selection of rices & Indian breads makes the most of the sauces we prepare & present to you in our main courses.

<b>Boiled Rice or Pilau Rice</b>	£2.40
<b>Lemon Rice</b>	£2.95
<b>Mushroom rice</b>	£2.95
<b>Vegetable Rice</b>	£2.80
<b>Egg Fried Rice</b>	£2.95

<b>Chilli Fried Rice</b>	£2.95
<b>Keema Rice</b> (cooked with special minced lamb)	£3.20
<b>Special Pilau Rice</b> (Onion, egg & peas).	£3.20
<b>Kashmiri Rice</b> (Sweet rice with fruits, coconut & almonds).	£3.20

