

MEMSAAB

Valentines Menu Thursday 14th February

5pm - 7pm £40.95 per person

6:30pm - 8:30pm £42.95 per person - with Paul Hollis, Live Saxophonist

9pm - 11pm £42.95 per person - with Paul Hollis, Live Saxophonist

Canapés

Pre-Starters

Popadoms & selection of homemade chutneys

Starters (choose any one dish)

Lahori Lamb Chops (d) Tender lamb chops marinated with ginger, garlic and freshly ground roasted cloves

Chilli Prawn Salad Cooked prawns marinated in chilli and coriander with herbs and salad

Amritsari Machli Cod coated in carom flavoured batter and fried to a crisp dry finish

Reshmi Kebab (d) Minced chicken fillet mixed with coriander seeds, fresh mint and garam masala then grilled over charcoal

Vegetable Samosa (v) (g) Lightly spiced mixed vegetables encased in a crisp pastry shell, served with spiced chickpeas

Paneer and Broccoli Achari Tikka (v) (d) Indian cheese with broccoli marinated in yogurt, garam masala and mango pickle, then grilled on an open charcoal fire

Onion Bhaji (v) Sliced onions mixed with homemade garam masala and gram flour then fried

Aloo & Paneer Bhaji (v) (d) (g) Lightly fried potato filled with paneer and sweetcorn, seasoned with coriander

Mains (choose any one dish)

Fish Lababdar Fish cooked in a rich onion and tomato sauce flavoured with Indian spices

Butter Chicken Makhni (d) Marinated tandoor chicken cooked in a rich sauce of juicy tomatoes and selected spices cooked in butter and finished with fresh cream

Lamb Saag (d) Diced lamb cooked with fresh ground leaf spinach, onions and dry fenugreek

Paneer Tikka Masala (v) (d) (n) Mildly marinated grilled paneer chunks prepared in a creamy mixture of nuts, herbs and spices

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Food Allergies and intolerances: Please speak to our staff about the ingredients in your meal when placing your order.

(d) contains dairy products

(n) contains nuts

(g) gluten

(v) suitable for vegetarians



Continued...

Saag Aloo (v) (d) Spinach and potatoes cooked with ginger, onions, garlic and tomatoes

Garlic Chilli Mixed Vegetables (v), Chicken, Lamb or Prawns in a fiery sauce of garlic and chilli finished with fresh coriander

Served with (available as main courses) (choose any one dish for two people)

Adraki Gobi Matar (v) Cauliflower and peas fried in chopped ginger and cumin seeds and then tossed in a great combination of Indian spices

Peeli Daal (v) Cooked yellow lentils in onions and tomatoes, flavoured with asafoetida

Served With Rice or Bread

Pilau Rice (v)

Plain Naan (v) (d) (g)

Chilli and Coriander Naan (v) (d) (g)

Dessert

Special Valentines Dessert with chocolate and seasonal fruit

Happy Valentines Day!



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