



A' LA CARTE
MENU



**Where the delights of the East
meet the West**

Discover two specialities of the Sultan's Palace:
Tandoori and Mughlai cooking, both originating from
the north west frontier territory.

In tandoori cooking meats are marinated or seasoned with herbs and spices and cooked to perfection in a barrel-shaped clay oven. Barbecued over a charcoal fire, the succulent flavours are instantly sealed in by the temperatures up to 400°C The Mughlai style elevates cooking to gourmet heights and dates back to the 16th Century when Mughal emperors brought with them Persian recipes full of rich flavour.

Discerning palettes appreciate the Mughlai difference - eyes light up, tongues caress the lips and a knowing nod accompanies each mouthful Unique combinations of roasted spices are used to richly marinate meats and flavour rice dishes so that every mouthful is perfect.

For every dish we create, only when we are entirely satisfied that it meets our exacting standards will we offer it to you.

www.sultans-palace.co.uk

STARTERS

MEAT & FISH STARTERS

Butterfly King Prawns £7.95

Specially coated king prawns, deep fried, served with a homemade garlic dip

Chicken 65 £6.45

Deep fried coated chicken, with ginger, yoghurt, cayenne pepper and mustard powder, served with a fresh garlic dip

Fish Amritsari £5.95

White Fillet coated with gram flour batter and lightly spiced with Indian spices

Keema Mattar Samosa £5.95

Minced lamb and peas tossed and filled in crispy patties

Tandoor Mix Starter £9.95

Combination of the four most popular starters: 2 Tandoori Jeera Chicken Wings, 1 Lamb Chop, 1 Seekh Kebab and 2 pcs Chicken Black Pepper

VEGETARIAN STARTERS

Aloo Papri Chaat £5.50

Cocktail size crispy savouries topped with spiced chickpeas, potatoes, yoghurt and tamarind sauce

Onion Bhaji £5.45

Gently spiced onion fritters coated in gram flour batter

Channa Char Rangi £5.95

Chickpeas prepared with herbs and peppers for a rich taste and colour, served on a Puri Bread

Vegetable Samosa £5.45

Vegetable filled crispy patties

Aloo Tikki £5.95

Potato cakes with peas and spices

Chilli Paneer £7.95

Cocktail pieces of spiced paneer sautéed, served on a Puri Bread

Shimla Paneer Tikka £5.95

Diced pieces of cottage cheese, peppers and onions marinated with ginger, garlic & chilli paste cooked on a slow heat in the clay oven

Vegetable Seekh Kebab £5.95

Mixed vegetables, seasoned with onions and herbs and barbecued on skewers

Vegetarian Mix Starter £9.95

Combination of: 2 vegetable samosas, 2 aloo tikki, 2 vegetable seekh kebabs, 2 pieces paneer tikka

PURI BREAD STARTERS

Lamb Fry £6.95

Cocktail pieces of spiced grilled lamb, sautéed with herbs and served on a Puri Bread

Chicken Chaat £6.95

Cubes of chicken sautéed with light spices, herbs in chopped tomatoes, ginger and served on Puri Bread

Prawn Puri £7.95

Prawn cooked with herbs & light spices in creamy sauce and served on a Puri Bread

Chilli Paneer £7.95

Cocktail pieces of spiced paneer sautéed, served on a Puri Bread

TANDOORI STARTERS

Tandoori Jumbo Prawns Sizzler

£9.95

Jumbo prawns marinated with fresh fenugreek, chick flour, carom seeds and mustard oil and barbecued on skewers

Tandoori Chicken

£5.50

Chicken marinated with yoghurt, special spices and barbecued in the Tandoor (On the Bone)

Chicken Tikka

£6.45

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, green chilli and garam masala and cooked in the Tandoor

Chicken Black Pepper

£6.45

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour

Lamb Chops

£7.45

Lamb chops marinated with baby papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor

Seekh Kebab

£5.95

Tender minced lamb, seasoned with onions and herbs and barbecued on skewers

Cheese Seekh Kebab

£6.95

Tender minced lamb, mixed with Cheddar cheese, seasoned with onions and herbs and barbecued on skewers

Vegetable Seekh Kebab

£5.95

Mixed vegetables, seasoned with onions and herbs and barbecued on skewers

Tandoori Jeera

Chicken Wings

£5.95

Chicken wings marinated with a very light spices and touch of cream, ginger, garlic and cumin powder and cooked on a slow heat in the clay oven

Tandoori Salmon

Tikka Sizzler

£7.95

Marinated chunks of salmon with carom seeds, hung curd and chick flour and charcoal grilled



MAIN COURSES

TANDOORI

Tandoori Mixed Grill **£17.95**

Tandoori Chicken, Tandoori King Prawn, Seekh Kebab, 2 pcs Tandoori Jeera Chicken Wings, 2 pcs Lamb Chop. Served with Naan Bread, Salad and choice of Curry Sauce

Tandoori Jumbo Prawns Sizzler **£18.95**

Jumbo Prawns marinated with fresh fenugreek, chick flour, carom seeds and mustard oil and barbecued on skewers. Served with Salad and choice of Curry Sauce

Tandoori Salmon Tikka Sizzler **£15.95**

Marinated chunks of salmon with carom seeds, hung curd and chick flour and charcoal grilled

Tandoori Chicken **£12.95**

Chicken marinated with yoghurt and special spices and barbecued in the Tandoor (On the Bone). Served with Naan Bread, Salad and choice of Curry Sauce

Chicken Tikka Sizzler **£14.95**

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, green chilli and garam masala and cooked in Tandoor. Served with Naan Bread, Salad and choice of Curry Sauce

Chicken Black Pepper Sizzler **£14.95**

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour. Served with Naan Bread, Salad and choice of Curry Sauce

Lamb Chops **£17.95**

Lamb chops marinated with baby papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor. Served with Naan Bread, Salad and choice of Curry Sauce

SEAFOOD DISHES

Tandoori King Prawn Masala **£18.95**

A fine combination of Barbecued King Prawns cooked in a mild creamy Masala Sauce with Fresh Kasoori Methi

King Prawn Hara Piyaz Masala **£15.95**

King Prawns tossed with spring onions, garlic, ginger, crushed peppercorns cooked with herbs and spices

King Prawn Mirchi Wala **£15.95**

King Prawns cooked in spicy paste of Green Chillies with tomato and brown onion base gravy

King Prawn Jalfrezi **£15.95**

King Prawns cooked with chopped tomatoes, capsicum, onions and herbs

King Prawn Goan Curry **£15.95**

King Prawns cooked with coconut, fried onions and flavoured by fenugreek

South Indian Garlic King Prawn **£15.95**

King Prawns cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes

Fish Bhuna **£13.95**

White fish cooked in our blend of spices, tomatoes and flavoured with green coriander

CHEF'S CHICKEN CREATIONS

Exquisite blend of herbs & spices to create unique chicken dishes exclusive from the Sultan's Palace

Butter Chicken £13.95

Tandoori grilled chicken simmered in a satin smooth tomato cream & butter sauce, Kasoori Methi and garnished with fresh Julian strip of ginger

Kozi Vertha Curry £13.95

Boneless fresh chicken cooked with freshly chopped fenugreek leaves with a touch of coconut cream, fennel and curry leaves with home made spices and herbs

Chicken Tikka Masala £13.95

Barbecued boneless chicken Tikka cooked in our blend of spices, tomatoes and a touch of cream

Chicken Karahi £13.95

Fresh chicken cooked in our blend of spices with tomatoes and capsicums

Chicken Madras £13.95

Boneless Tender pieces of chicken gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

South Indian Garlic Chicken £13.95

Chunks of tender chicken cooked in garlic and chilli sauce garnished with coriander and crispy red chilli and garlic flakes

Chicken Curry On The Bone £13.95

A home style speciality of chicken curry cooked in traditional flavour. Served with Naan Bread

CHICKEN DISHES

Chicken Mirchi Wala £12.95

Chicken cooked in spicy paste of Green Chillies with tomato and brown onion base gravy

Chicken Korma £12.95

Tender pieces of chicken simmered in a cream and nut paste with rich aroma of green cardamon and saffron

Saag Chicken £12.95

Chicken cooked with spinach ground onions, ginger, garlic and touch of tomato

Chicken Rogan Josh £12.95

Tender pieces of chicken cooked in clarified butter with browned onions, fresh ginger and a touch of garlic gently simmered in selected spices and herbs

Chicken Bhuna £12.95

Boneless morsels of chicken cooked in spices and flavoured with green coriander

Chicken Vindaloo £12.95

Tender boneless chicken cooked in a hot chilli base sauce with potatoes

Chicken Jalfrezi £12.95

Boneless chicken cooked with green peppers and onions in a tomato sauce

Chicken Balti £12.95

Fresh chicken pieces cooked with our homemade fresh balti sauce

Chicken Do Piazza £12.95

Cubes of chicken tossed with onions, garlic, ginger and cooked with herbs and spices

CHEF'S LAMB CREATIONS

Unique lamb dishes created using an exquisite blend of herbs & spices exclusively from the Sultan's Palace

Handhi Lamb **£14.95**

Tender pieces of lamb cooked with finely chopped garlic and ginger and special blend of unique spices to create Mughlai Handhi Curry

Lamb Hara Piyaz Masala **£14.95**

Cubes of lamb tossed with spring onions, garlic, ginger, crushed pepper corns and cooked with herbs and spices

South Indian Garlic Lamb **£14.95**

Chunks of tender Lamb cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes

Lamb Madras **£14.95**

Tender pieces of lamb gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

Rara Lamb Punjabi **£14.95**

Our chef has invented a new blend of herbs & spices to make a Masala Paste for a dish which combines Minced and Diced Lamb to give a true Punjabi Taste

Lamb Karahi **£14.95**

Fresh lamb cooked in our blend of spices with tomatoes and capsicums

LAMB DISHES

Lamb Mirchi Wala **£13.95**

Lamb cooked in spicy paste of Green Chillies with tomato and brown onion base gravy

Lamb Rogan Josh **£13.95**

Tender Lamb cooked in clarified butter with browned onions, fresh ginger and a touch of garlic and gently simmered in selected spices and yoghurt

Lamb Bhuna **£13.95**

Boneless pieces of lamb cooked in spices and flavoured with green coriander

Lamb Korma **£13.95**

Tender pieces of lamb simmered in a cream and nut paste with rich aroma of green cardamon and saffron

Achari Lamb **£13.95**

Lamb cooked in selected herbs & spices, ginger & garlic and Indian Pickle for its distinctive flavour

Lamb Balti **£13.95**

Fresh lamb cooked with our homemade fresh balti sauce

Saag Lamb **£13.95**

Lamb cooked with spinach ground onions, ginger, garlic and touch of tomato

Keema Mattar **£13.95**

Minced lamb tossed with fresh green peas, coriander, ginger and home made spices

Lamb Pasanda **£13.95**

Boneless tender pieces of lamb cooked in a creamy aromatic curry made with ground almonds and mildly flavoured with cardamons, cinnamon and spices

Lamb Do Piazza **£13.95**

Cubes of lamb tossed with onions, garlic, ginger and cooked with herbs and spices

SPECIAL THALI

Variety of Dishes Served with Rice and Naan

Non - Vegetarian Thali **£21.95**

Chef's choice of Chicken, Lamb and Prawn prepared in different blends of herbs and spices to give delicious flavours served with Tandoori Chicken starter and Pilau Rice & Naan Bread

Vegetarian Thali **£18.95**

Purely Vegetarian Collection of Dishes, served with Salad, Vegetable Pakora Starter & Mixed Vegetable Yoghurt and Pilau Rice & Naan Bread

VEGETARIAN DISHES

Aloo Mattar £7.95

New Potatoes cooked with fresh peas in a Medium curry

Vegetable Rogan Josh £7.95

Mixed Vegetables cooked in a Medium spices and Tomato & Onion gravy, garnished with a topping of Fresh Coriander and Ginger

Karahi Paneer £8.95

Chunks of Paneer cooked in our blend of spices and herbs with tomatoes and capsicum

Paneer Butter Masala £8.95

Tandoori Style home made cheese cooked with butter, Tomatoes and Cream

Saag Paneer £8.95

Delicious combination of homemade cheese and spinach

Chilli Paneer £8.95

Home made cheese cooked with chillies, butter, and tomatoes

Daal Makhani £7.95

Black lentils with ginger and cream

Mushroom Hara Piyaz £7.95

Fresh mushroom sautéed with fresh spring onions, garlic and ginger

Saag Aloo £7.95

A popular dish of gently spiced spinach and potatoes

Vegetable Kofta £7.95

Paneer, potato and mixed vegetables blended with spices and cooked in a smooth masala sauce

Bowl of Fresh Green Salad £2.95

VEGAN DISHES

Bengan Bharatha £7.95

Baked aubergine mashed and cooked with tomatoes and onions

Aloo Jeera £7.95

Potatoes sauté with cumin seeds and tomatoes

Aloo Gobi Masala £7.95

Cauliflower and potatoes cooked in medium spice

Tarka Mixed Veg £7.95

A combination of fresh vegetables sautéed in a mild sauce

Bhindi Masala £7.95

Fresh Okra fried and cooked with onions and a touch of garam masala

Channa Kabuli £7.95

Chickpeas cooked in a special blend of spices

Tadka Daal £7.95

Gently spiced lentils fried with garlic & red onions

Jack Fruit Masala £7.95

Jack fruit cooked with chopped garlic, onions and chillies, in a masala sauce

Sweet Plain Lassi £2.50

Refreshing yoghurt drink sweet or salted

Mango Lassi £2.95

Refreshing yoghurt drink with mango

SIDE DISHES

All Vegetarian Dishes are available as a Side Order £5.95

Popodoms (portion of 2) £2.50

Spicy Popodoms (portion of 2)

£2.50

Served with a variety of freshly homemade Mango Chutney, Mint Chutney, Mint Yoghurt, Lime Pickle and freshly Chopped Salad

Chips £2.95

BIRYANI DISHES

Served with Curry Sauce

Chicken Biryani **£14.95**

Tender boneless pieces of chicken cooked with basmati rice flavoured with light spices. Served with a choice of curry sauce or raita

Lamb Biryani **£14.95**

Tender lamb cooked with basmati rice flavoured with light spices. Served with a choice of curry sauce or raita

Mixed Biryani **£15.95**

Tender lamb and chicken cooked with basmati rice flavoured with light spices. Served with a choice of curry sauce or raita

King Prawn Biryani **£15.95**

King prawns cooked with basmati rice flavoured with light spices. Served with a choice of curry sauce or raita

Biryani Shakahari (Veg) **£11.95**

Fresh vegetables cooked with basmati rice flavoured with light spices. Served with a choice of curry sauce or raita

RICE DISHES

Boiled Rice (Basmati) **£2.75**

Jeera Rice **£3.25**

Steamed rice with cumin seeds

Pulao Rice **£3.25**

Specially cooked basmati rice with cumin seed, cardamon and bay leaves

Mushroom Pulao **£3.95**

Basmati rice cooked with mushrooms in a rich butter sauce

Vegetable Pulao **£3.95**

Basmati rice cooked with mixed veg

Onion Pulao **£3.95**

Basmati rice cooked with onion

Kashmiri Pulao **£3.95**

Basmati rice cooked with dry fruits and nuts

Keema Pulao **£3.95**

Basmati rice cooked with minced lamb

BREADS

Tandoori Roti **£2.25**

Wholemeal Bread freshly baked in the Tandoor

Naan **£3.50**

Leavened Bread freshly baked in the Tandoor

Keema Naan **£3.95**

Freshly baked Bread with minced Lamb

Garlic Naan **£3.75**

Freshly baked Bread with fine chopped garlic

Cheese and Garlic Naan **£3.75**

Freshly baked Bread with fine chopped garlic and grated cheese

Garlic and Chilli Naan **£3.75**

Freshly baked Bread with fine chopped garlic and fresh red chilli flakes

Chilli and Cheese Naan **£3.75**

Freshly baked Bread stuffed with green chillies and grated cheese

Peshwari Naan **£3.75**

Freshly baked Bread with Nuts and Cherry

Paratha **£2.75**

Flaky Butter layered Bread

Aloo Paratha **£3.50**

Freshly baked Bread with stuffing of potatoes

Onion Kulcha **£3.75**

Freshly baked Bread stuffed with spicy onions

BANQUETS

BANQUET A

£23.95 per person
(min. 2 person)

Poppadoms

Starters

Chicken Tikka, Seekh Kebab
and Onion Bhaji

Mains

Lamb Rogan Josh, Chicken Jalfrezi,
Aloo Jeera, Pulao Rice and
Choice of Bread

Dessert

Vanilla Ice Cream
Coffee and mints

BANQUET B

£24.95 per person
(min. 2 person)

Poppadoms

Starters

Chicken Kali Mirch, Lamb Chop,
Murg Bhaji, Onion Bhaji

Mains

South Indian Garlic Lamb,
Chicken Korma, Saag Aloo,
Pulao Rice and Choice of Bread

Dessert

Mango Delight
Coffee and mints

BANQUET C

£27.95 per person
(min. 4 person)

Poppadoms

Starters

Tandoori King Prawns, Chicken Black Pepper,
Tandoori Chicken Wing, Lamb Chop,
Onion Bhaji

Mains

Chicken Tikka Masala, Lamb Passanda,
King Prawn Jalfrezi,
South Indian Garlic Chicken,
Saag Aloo, Salad, Pulao Rice
and Choice of Bread

Dessert

Choice of Dessert
Coffee and Mints

VEGETARIAN BANQUET

£20.95 per person
(min. 2 person)

Poppadoms

Starters

Paneer Tikka, Veg Samosa,
Onion Pakora

Mains

Bhindi Masala, Paneer Makhani,
Daal Makhani, Pulao Rice and Paratha

Dessert

Mango Delight
Coffee and mints