

RADHUNI
CUISINE OF INDIA

New Year's Eve MENU

STARTERS

Non Vegetable Platter

Chicken Tikka - Meat Somosa - Spicy Tiger Prawn

Vegetable Platter

Vegetable Somosa - Aloo Chop - Onion Bhaji

Grilled Chops

Paneer Tikka

Cheesy Shish Kebab

Onion Bhaji

Chicken Tikka

Bhuna Prawn Puri

Prawn Cocktail

MAINS

Butter Chicken

Traditionally known as murgh makhani, made with spiced tomato and butter (makhan) sauce.

Chicken Tikka (Sizzler)

Breast of Chicken diced and marinated in yoghurt with lemon juice, herbs and spices creating a rich taste. Served with Salad.

Tikka Shaslik (Sizzler)

Onions, tomatoes and green peppers which are cooked over charcoal, creating a rich spicy taste. Served with Salad.

Bengal Gosht Thakkari

Traditional homemade style curry (Lamb off the bone).

Murgh Bhuna

Traditional homemade style curry (Chicken off the bone).

The following dishes can be cooked with Chicken, Prawn, Vegetables, Chicken Tikka, Lamb or King Prawn
Kurma - Plain Curry - Madras - Jalfrezi - Balti - Garlic Chilli - Karahi

RICE

Mushroom Pilau
Vegetable Pilau

Boiled Rice
Pilau Rice

Radhuni House Pilau
(Carrot & Peas)

DESSERT

Gulab Jamun

£34.95_{pp}