

KATRINA'S

~ real food ~

Indian Set Menu *Prepared by our resident Indian Chef*

Poppadoms & Chutneys

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Trio of Starters

Chicken Pakora

(Chicken pieces with spices and gram flour, deep fried)

&

Onion Bhaji

(The world famous Indian snack of crisp onions moulded into a sphere mesh then deep-fried in a coating of gram flour until golden brown)

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Meat Samosa

(Tender pieces of beef with spices and gram flour)

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Choose 1 Curry as a Main course

The dishes below can be served with Beef, Lamb or Chicken

Curry (Mild) – tomato, onion, ginger, garlic, cream and a variety of Indian Spices.

Or

Korma (Mild) – cream gravy enriched with cashew nuts and cardamom, mace & rose water.

Or

Jalfrezi (Medium) – prepared in a spicy sauce of onions, peppers, fresh ginger, green chillies and coriander leaves, served with spring onions, fresh coriander and a dash of whole black cumin.

Or

Rogan Josh (Medium) – slow cooked with finely chopped onions, tomatoes, mace and star anise, whole spices and saffron. An example of traditional Kashmiri cooking.

Or

Karahi (Medium) – spiced masala of ginger, garlic, onions and tomatoes, crushed coriander seeds and red chillies, An example of traditional Punjabi cooking)

Or

Madras / Vindaloo (Hot) – Meat cooked with onions, garlic, fresh green chillies, coriander and a dash of cream.

Served with Pilau Rice, Plain Naan or Garlic Naan

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Dessert

Galab Jamun

(Milk and flour pastry balls flavoured with cardamom, sugar and honey syrup)