

Christmas Day

APPETISERS & MIXED PICKLE

POPPADOMS, SPICED ONIONS & MANGO CHUTNEY

STARTERS

VEGETABLE PAKORA

Classic made fresh to order, seasoned spinach, crushed coriander seeds & diced potato & onions gently fried in gram flour batter.

CHICKEN PAKORA

Breast of chicken in gram flour batter served with chilli fruit chutney.

HAGGIS PAKORA

The Scottish delicacy, deep fried with spices and gram flour, served with pink sauce.

MIXED PAKORA

Selection of vegetable, chicken, mushroom & haggis pakora, served with chilli fruit chutney.

VEGETABLE SAMOSA

Indian pastry stuffed with vegetables, served with tangy chickpeas.

SEEKH KEBAB

Minced lamb with fresh green chilli & methi leaves cooked in tandoor & served with a mint yoghurt dip.

CHICKEN TIKKA

Tender breast of chicken, marinated in our own special blend of herbs & spices.

MANGO TIKKA

Cooked with chicken and mango

ACHARI CHICKEN

Cooked with ground spices Indian pickle.

CHICKEN OR PRAWN POORI

Served with fluffy poori and tangy sauce.

CHICKEN CHAAT

cooked in a sweet & sour sauce with onions.

COMBO FOR 2

mixed pakora, chicken tikka, chicken chaat.

PRAWN COCKTAIL

in a Marie Rose Sauce

MAIN COURSES

CHICKEN CHASNI

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate.

LAMB ROGAN JOSH

A flavoursome fusion of tomatoes, paprika & a host of spices create this immensely popular dish.

CHICKEN KORMA

A sumptuously creamy sauce.

CHICKEN BHUNA

A rich, flavoursome condensed sauce with ginger, garlic & tomatoes.

BUTTER CHICKEN

Chicken tikka, gently poached in a butter tomato sauce with fenugreek & cashew nuts

KARAHI SPECIAL MIX

Medley masala feast of chicken, lamb, prawn & mushroom.

SOUTH INDIAN GARLIC CHILLI CHICKEN

Fancy something hot & spicy? The hot favourite!

PHAT MALWA

A mouthwatering spicy chicken dish with a sauce of red peppers, succulent spinach leaves onions, sliced ginger, green chillies, garam masala & a flourish of fresh coriander.

LAMB GREEN CHILLI

Bhuna style lamb, marinated in green chilli and cooked with button mushroom.

CHICKEN TIKKA SIZZLER

marinated in our own special blend of herbs & spices.

CHICKEN ADHKARI

cooked with ginger, Julian red onion, yoghurt sauce & garlic butter

LAMB DESI

Tender lamb cooked with onions, tomatoes, ginger, garlic, green chillies & fresh coriander.

PEPPER CHICKEN

Cooked with Indian Spices and freshly made pepper sauce

TURKEY PLATTER

Served with fresh veg and turkey sauce

FRIED RICE, BOILED RICE, GARLIC NAN, PESHWARI NAN, GARLIC & CORIANDER NAN

DESSERT

HOT CHOCOLATE FUDGE CAKE served with Vanilla Ice Cream

SCOTTISH TABLET ICE CREAM

VANILLA ICE CREAM

GULAB JAMUN served with Custard, garnished with Pistachio Nuts and Pomegranate

VEGAN AND VEGETARIAN OPTIONS AVAILABLE



Phat Bhuna
Indian Restaurant & Takeaway