

Wednesday 29th August is

Curry Night

Slow cooked Malaysian beef curry (hot)

Chilli, Lemongrass, Peppers, Onions, Garlic, Cinnamon, Ginger,
Turmeric, & Coriander

Bengali Prawn Curry (med)

Peppers, Onions, Garlic, Coriander, Cumin, Chilli, Ginger, Mustard Seeds, Tossed together in a tomato & Coconut sauce.

Green Thai Chicken Curry (hot)

Mangetout, Beansprouts, Lemongrass, Peppers, Onions & Chicken Fillet
Garlic , coconut milk, coriander

Vegetable Balti (mild)

Cauliflower, Onion, Pepper, Garlic, potato, Coriander, Tomato Base.

**All homemade curries, Served with
vegetable rice or chips and a poppadum
Plus a Small Beer, Small Wine, or
small draught soft drinks**

£10

Sides £1.50

Mini Garlic Naan(1)	Onion Bahji (2)
Prawn Crackers(8)	Poppadum (4)

WED 14th NOV - Curry Buffet Night

All You Can Eat

From a Selection of 5 homemade curries

£15 per head Booking Essential