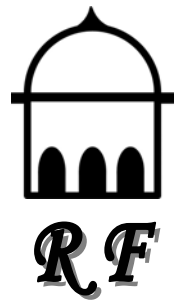


# Red Fort



## Appetisers

### Poppadoms

A Poppadom served with spicy onions, sweet mango chutney and mint sauce

## Starters

### Tandoori Platter for 2 to share

Chicken and Lamb Tikka, Seekh Kebab, Tandoori King Prawns, spicy chicken wings and fish pakoras accompanied with a spicy yoghurt and Tomato Dip

### Mushroom Puri Wrap

Wild mushrooms in a garlic and spice sauce served in a puri wrap

### Muchi (Fish) Platter for 2 to share

Tandoori King Prawns, Cod Tikka, Spicy Salmon and fish pakoras accompanied with a mild cold slaw salad

### Vegetable Platter for 2 to share

Samosas, Vegetable, cauliflower and Paneer Pakoras, Aloo Tikki accompanied with yoghurt and Tomato Dips

### Khatha-Metha King Prawns

Succulent King Prawns pan fried with roasted garlic, served with a creamy sweet and sour honey and mango sauce

### Paneer Shashlik

Slices of Indian cottage cheese, tomatoes, onions, green peppers & mixed spices, marinated then baked in the tandoor clay oven

### Achari Tikka

Tender pieces of tandoor chicken breast marinated overnight in a blend of Indian Pickles and mild spices. Garnished with fresh green salad served with a mildly spiced mint dip

## Main Courses

### Mixed Balti with Jeera Potatoes for 2 to share

Fresh prawns, Chicken and Lamb all combined in the traditional rich Balti sauce

### Maharaja's Muchi Feast to share inc. side of salad

Spicy haddock, salmon, king prawns and mussels in a white wine, lemon and coriander sauce

### Chicken or lamb Tikka Masala

A mild dish of tender pieces of chicken with a cocktail of spices infused in a sauce of fresh cream, yoghurt, creamed coconut and sprinkles of flaked almonds

### North Indian Garlic Chilli Chicken

A sublime taste from the Kings of Rajasthan. Tender chicken cooked in a spicy tomato sauce prepared with freshly chopped onions, green chillies and lots of garlic

### Lamb Kofta

Tender minced lamb balls cooked in a sauce of strong spices, tomatoes and onions

### Gourd Kofta

Gourd, (a type of marrow) shredded together with tomatoes, onions and spices and cooked in a creamy sauce

### Tarka Daal Yellow or Black

A mix of red and yellow or black lentils cooked with tomatoes and spices, finished with cumin and coriander

### Stuffed Bagan

A very rich dish of baby aubergines stuffed with a blend of specially spiced onions

### Vegetable Pasanda

Fresh vegetables cooked in a spiced sauce including ground almonds, cardamoms, mustard seeds and whole red chillies producing a very rich dish

### Panch Ranghi Sabji

A colourful blend of green peas, carrots, paneer, green beans, potatoes and baby corns all combined with delicate spices

### Traditional Steak & Chips

Pan fried Sirloin steak cooked to your preference

## Choice of accompaniments

Choose either to have Rice or Naan with your Main Course

## Dessert

Enjoy our specially created Chocolate Fondue for 2 to share