Avatar Set Menu

Three course meal

(Starter, Main Course, Rice or Naan and Dessert)

Starters

Choose from:

Mix Platter (ideal for two people):

Haravara chicken tikka, vegetable samosa, lamb seek kebab, onion pakoras

Vegetable/Meat Samosa: Triangular deep fried crispy pastry stuffed with minced meat or seasonal vegetables served with cucumber chutney.

Pakora’s: Crispy nuggets of spinach, potato, onion, and crushed coriander seeds shallow fried and served with a cool cucumber chutney

Aloo Chat: Stir fried strips of potatoes cooked with ginger, sour and sweet chilli

Chicken Tikka: Garlic and thyme marinated chicken tikka served with pickled chicken chutney

Lamb tikka: Garlic and thyme marinated lamb tikka served with pickled chicken chutney

Juicy minced lamb kebab: Robustly flavoured with ginger, coriander, and pimento

Chicken Chaat: Chicken cooked in a tangy flavoured sauce with cucumber.

Main courses

Choose from:

Chicken/Lamb Saag: Cooked with spinach, garlic, and herbs - medium spicy.

Chicken/Lamb Bhuna: Medium spicy with onion, tomatoes, and fresh herbs.

Chicken/Lamb Korma: Mild spices cooked in a creamy mixture with coconut

Chicken/Lamb Tikka Masala: Diced pieces of chicken/lamb in a unique mild, creamy tandoori sauce.

Chicken/Lamb Dopiaza: Cooked with onion, medium spicy.

Chicken/Lamb Jalfrezi: Cooked with onion, peppers, and green chilli.

Seasonal local vegetable curry: Lightly spiced in a beaten yoghurt and curry leaf flavoured sauce.

Side dishes

Choose from:

Basmati steamed rice

Plain Naan bread

Garlic spiced spinach

Bombay baby potatoes

Final Course

Choose from:

Tea

Coffee

Vanilla Ice Cream

Please note: If you like any dish which is not on this menu, our chef is happy to make it for you from our traditional dishes.