

# Signature VICEROY

FINE DINING INDIAN CUISINE

## Prix Fixe Menu

Please select one choice from each

### To Begin

#### PAPRI CHAT

Chickpeas and potatoes combined with fresh coriander, mint, yogurt, ginger and tamarind sauce served on crispy mini bread.

#### ONION BHAJI

Onion, lentils and spinach bhaji, flavoured with roasted cumin and coriander seeds served with a tamarind sauce.

#### TIKKA

You choose, either lamb or chicken, delicately spiced and grilled to perfection over the clay oven.

#### SEEKH KEBAB

Spiced minced lamb infused with peppers and cooked in the tandoor, accompanied by our special mint sauce.

#### CARIBBEAN SWORD FISH

Char roasted fillets of sword fish, brushed with honey and mustard, served with beetroot sauce.

#### SCOTTISH SALMON

Scottish salmon delicately flavoured with caraway and cooked in the tandoor, served with salad and a mint and coriander sauce.

### To Follow

#### MIX VEGETABLE ROGAN JOSH

A popular Kashmiri dish cooked with onion, fresh tomato and aromatic spices.

#### SPINACH ONION DUMPLING

Simmered in a light tangy tomato and cashew nut creamy sauce.

#### CHENNAI FISH CURRY

Fillet of cod, cooked in a delicate sauce of onion, tomato, coconut milk, fenugreek seeds and tamarind.

#### CHICKEN TIKKA MAKHANI

Our chicken is prepared in a mild herb and spice sauce, and then simply simmered in butter and cream.

#### CHICKEN JALFRAZI

A highly spiced dish prepared with onion and mixed peppers then finished with green chillies.

#### LAMB BHUNA

Medium spicy cooked with garden fresh tomatoes and onions in a thick dry sauce.

#### LAMB KORMA

A very mild dish cooked in coconut cream and butter.

**\* Naan bread or rice is included with all main courses.**

### To Finish

#### GAJJAR HALWA

An authentic Indian dessert made with carrot, pistachio and cashew nuts, delicately flavoured with cardamom and served with vanilla ice-cream.

#### MANGO CREAM BRULEE

Chef Khan's take on Crème Brulee. Using India's favourite fruit of sweet mango, combined with double cream and sugar topped with caramelised sugar.

#### TIRAMISU

Traditional tiramisù, decorated with a dusting of cocoa powder and a chocolate.

### Pricing

|   |                 |
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| Starter & Main   Main & Dessert (Two Courses) | £10.95-per-head |
| Starter, Main & Dessert (Three Courses)       | £14.95-per-head |

Menu available between 5pm to 7pm from Monday to Thursday  
Minimum order 2 people Maximum group size of 6 people