



Celebration Menu

Make your special occasion even more memorable by immersing yourselves and your guests in a 5 course banquet meal

Balloons and banners on the table.

Birthday ice cream cake and a framed photo of your evening

Glass of bubbly on arrival (over 18's only)

Popadoms and dip

Starter

Chef's Mixed Platter

A combination of vegetable, chicken, haggis, mushroom and fish pakora, sweet 'n' sour chicken chaat, chicken poori and haggis & neeps Samosa

Or choose a starter from

Haggis Pakora
Chicken Pakora
Vegetable Pakora
Chicken Poori
Chicken Chaat

Haggis Neeps & Tatties Samosa
Prawn Cocktail
Mushroom Medley
Soup de Jour

Main Course

Lamb Desi

Lean lamb traditionally home cooked on the bone to a medium strength with a mouthwatering blend of exotic spices, tomatoes, onions and corriander...outstanding!

Chicken Desi

Succulent chicken traditionally home cooked on the bone with a blend of exotic spices, tomatoes, onions and corriander giving this dish a medium strength.

Haddock and Fries

Golden fillet of haddock served with french fries and chef's vegetable medley.

Chicken Maryland

Breadcrumbsed breast of chicken, with pineapple and banana fritter, served with french fries and a flourish of fresh salad

Vegetable Lasagne

A rich creamy lasagne loaded with fresh roasted vegetables

Scampi & Fries

Scampi cooked till golden brown and served with fries

Chasni

Creamy with a tangy twist of sweet 'n'sour.

Mr Singh's Korma

Cool, creamy and a must for the milder palate

Bhoona

A rich condensed sauce with plenty of ginger, garlic and tomatoes

Rogan Josh

Tomatoes, paprika and a host of fresh herbs and spices create this immensely popular dish

Ambala

The Singh's family signature dish of their secret curry sauce recipe

Malaidar

spinach puree simmered with green chillies, garlic and a dash of fresh cream....wow!

South Indian Garlic Chilli

For those who like it hot, sweet 'n' spicy, this baby will blow your mind!

Jalandhri

A potent fusion of ginger, garlic, onions and peppers, coconut cream and fresh herbs simmered in a spicy chilli sauce

Karahi Bhoona

A host of exotic spices, garlic, grated fresh ginger, capsicums and cumin seeds, simmered in the Karahi

Zalfrezi

Ground cashew nuts, almonds, sultanas and a flourish of fresh cream.

Tarka Dall

Lentils cooked with a spicy butter infusion.

Aloo Saag

Traditional Indian cheese cooked with potatoes

Saag Paneer

Traditional Indian cheese cooked with potatoes

Dishes are available in Chicken, Lamb, Prawn, Haggis and Vegetable £1 extra for Chicken Tikka or Lamb Tikka

Served with traditional rice, nans and chapatis

Dessert of the Day and to finish off tea or coffee

Sunday - Thursday £19.95pp Friday - Saturday £21.95pp

Graduations, Birthdays, Anniversaries, Karaoke Nights, Work Nights Out

or any other special occasion please call 0141 204 0186

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