ROYAL DORNOCH

Curry Night

Saturday 10th February

7.30pm

£35 per person

(Loyalty Cards may be used)

To Start

Chicken Shashlik
South Asian dish made of chicken skewers
with a slight sweet, sour and chilli taste

Seekh Kebabs
Kebabs made from lamb mince introduced to the Indians from
Turkish soldiers, mildly spiced with ginger and coriander

Tandoori Prawn Skewers
Tandoori prawn skewers made with chilli, ginger, and cloves

Mix of Onion Bhajis, Vegetable Pakora,
Lamb Samosa, Vegetable samosa

Main Courses

Chicken Tikka South Indian Garlic Chilli Chicken
Hot curry spiced with garlic, fresh chilli, and coriander

Sri Lankan Beef Curry
Traditional beef curry spiced with garlic, chilli, and coconut oil

King Prawn Karahi Masala
Originated in Pakistan this is a tomato, ginger
and garlic-based curry

Vegetable Makhanawala
A Goan curry with potato, carrots, green beans,
cauliflower, and peas

Accompaniments
Lentil Dahl, Pilau Rice, Spicy Onions, Cucumber Riata, Naan,
Peshwari Naan, Poppadom's, Saag Aloo, Tomato, Chilli and
Onion Salad, Fennel, Pomegranate and Dill Salad.