THE ROYALE RASOI
INDIAN RESTAURANT & TAKEAWAY

Christmas Day

GLASS OF BUBBLY ON ARRIVAL

APPETISERS

POPPADOMS, SPICED ONIONS & MANGO CHUTNEY

STARTERS

VEGETABLE PAKORA
Classic made fresh to order, seasoned spinach, crushed coriander seeds & diced potato & onions gently fried in gram flour batter.

CHICKEN PAKORA
Breast of chicken in gram flour batter served with chilli fruit chutney.

HAGGIS PAKORA
The Scottish delicacy, deep fried with spices and gram flour, served with pink sauce.

FISH PAKORA
Fish in gram flour batter served with chilli fruit chutney.

CHICKEN, MUSHROOM OR PRAWN POORI
Served with fluffy poori and tangy sauce.

VEGETABLE SAMOSA
Indian pastry stuffed with spiced vegetables, served with a cool mint dip.

SEEKH KEBAB
Minced lamb with fresh green chilli & methi leaves cooked in tandoor & served with a mint yoghurt dip.

CHICKEN CHAAT
cooked in a sweet & sour sauce with onions.

MINESTRONE SOUP
Packed with seasonal vegetables, pasta, and a rich tomato base.

PRAWN COCKTAIL
in a Marie Rose Sauce

SPECIAL COMBO FOR 2
Veg pakora, chicken pakora, mushroom pakora, chicken tikka & lamb chops

MAIN COURSES

MUGHLAI KORMA
A sumptuously creamy sauce.

LAAL MAAS
Hot and spicy diced lamb simmered with a combination of ginger, garlic, fresh chillies and tomato paste, infused with yoghurt sauce

CHASNI
A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate.

BHOONA
A rich, flavoursome condensed sauce with ginger, garlic & tomatoes.

MASALA
One of the most popular and well-loved sauces in Indian cuisine, characterized by its rich and complex flavor that is both savory and spicy.

SOUTH INDIAN GARLIC CHILLI CHICKEN
Fancy something hot & spicy? The hot favourite!

PARDESI
Succulent spinach, shallow fried onions & mushrooms simmered in a rich ginger & garlic tarka.

BUTTER CHICKEN
Chicken tikka, gently poached in a butter tomato sauce with fenugreek & cashew nuts

RA RA GOSHT
Tender lamb mince cooked with Indian spices in a rich sauce & a flourish of fresh coriander.

CHICKEN TIKKA MALWA
A mouthwatering spicy chicken dish with a sauce of red peppers, succulent spinach leaves onions, sliced ginger, green chillies & garam masala

CHICKEN TIKKA SIZZLER
marinated in our own special blend of herbs & spices.

TANDOORI SPECIAL MIX
Chicken tikka, lamb tikka & lamb chops marinated in our own special blend of herbs & spices.

ROGAN JOSH
A host of spices with coconut and fresh cream

DAAL MAHKANI
Brown lentil with kidney beans, fresh cream & tomato cooked in fresh tomatoes.

MIX VEGETABLE CURRY
A fusion of Indian or European vegetables simmered in our traditional curry sauce.

PANEER SAAG
Homemade cottage cheese, cooked with spinach and cream flavoured with fenugreek.

FISH AND CHIPS
The British Classic

TURKEY PLATTER
Served with fresh veg and turkey sauce

ALL DISHES AVAILABLE IN CHICKEN, LAMB OR VEGETABLE

ALL OTHER MAIN COURSE CURRIES FROM A LA CARTE MENU AVAILABLE ON REQUEST. PLEASE ASK STAFF

FRIED RICE, BOILED RICE, PLAIN NAN, GARLIC NAN, PESHWARI NAN, GARLIC & CHEESE NAN

DESSERTS

GULAB JAMUN *served with Vanilla Ice Cream*
CHOCOLATE FUDGE CAKE *served with Vanilla Ice Cream*
TOFFEE PUDDING *served with Vanilla Ice Cream*
SCOTTISH TABLET ICE CREAM
VANILLA ICE CREAM

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Childrens Christmas Menu

APPETISERS

POPPADOMS, SPICED ONIONS & MANGO CHUTNEY

STARTERS

VEGETABLE PAKORA

CHICKEN PAKORA

CHICKEN CHAAT *(with or without sauce)*

CHICKEN WINGS *(with or without sauce)*

CHICKEN TIKKA

MAIN COURSES

CHICKEN NUGGETS *and Chips*

FISH FINGERS *and Chips*

CHICKEN KORMA *and Rice*

CHICKEN CHASNI *and Rice*

OR ANY CURRY FROM THE A LA CARTE MENU *and Rice*

DESSERTS

PUNKY PENGUIN

CHOCOLATE FUDGE CAKE *with Vanilla Ice Cream*

SCOTTISH TABLET ICE CREAM

VANILLA ICE CREAM