

THE BOMBAY COTTAGE

Lunch Menu

Starters

Onion Bhaji - Prawn Cocktail - Pakora
Soup - Choice of Fruit Juice - Chicken Wing Pakora

Main Meals

Special Chicken Bhuna - Special Lamb Bhuna - Special Chicken Wing Bhuna -
Special Vegetable Bhuna - Special Chicken Chaat Bhuna

All special bhuna's are cooked in a thick bhuna sauce with diced onion and peppers, fresh herbs, spices and coriander.

Lamb Curry - Prawn Curry - Chicken Curry - Chicken Korma
Vegetable Curry - Pakora Curry - Mushroom Curry - Keema (Mince) Curry Daal
(Lentil) Curry - Chicken Dopiazza

*All the above curries are served with a choice of fried rice, nan, 2 chapatis or chips.
All dishes can be made mild, korma or hot at no extra cost.
Special Nans 95p extra*

Tandoori Dishes

Lamb Tikka - Chicken Chaat - Chicken Tikka - Chicken Pakora
*All dishes are served with salad, fried rice and curry sauce.
(Special sauce £1 extra)*

Western Dishes

Fried Scampi - Omelette (various) - Chicken Salad
Prawn Salad - Fried Chicken

All the above dishes are served with French fries and salad.

Sweets

Fruit Cocktail - Ice Cream - Coffee - Tea

Express 2 Courses £4.95

(Served Monday to Friday)

3 Courses £5.65

Executive Lunch Menu

Starters

Vegetable Pakora, Chicken Tikka Pakora, Mixed Pakora, Chicken Tikka, Chilli Prawns, Mince Samosa, Bombay Prawn Poori, 2 Poppadums & Spiced Onions, Prawn Cocktail, Bombay Chicken Poori, Chilli Chicken Tikka, Spicy Mushrooms

Main Meals

Makhani Masala

Chicken or lamb tikka pieces cooked in a rich sauce with peeled plum tomatoes, ground cashew nuts, fresh cream and herbs

Chicken Tika Sushi

Cooked with vintage Port, fresh creamed coconut, sultanas and sundried fruit in a creamy sauce with pineapples

Chardonnay Chasni Specials

A tangy sweet and sour dish cooked with New World Chardonnay Wine, lightly spiced with added fresh herbs and a wedge of lemon served in a creamy sauce.

Chicken Malai Masala

Cooked in a mild sauce prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of tandoori masala sauce.

Chicken Tika Garam Masala

Tender chicken prepared tikka style and cooked with butter and a blend of warm spices giving an excellent dish of medium to hot strength

Mara

First barbecued then cooked in strong sauce with fresh Indian vegetables. Includes fresh green chillies, tomatoes, onions, herbs and spices. Choice of lamb /chicken tikka

Chicken Tikka Shimla

Chunks of chicken pieces cooked in a thick bhuna sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.

Chicken Chilli

Spicy dish cooked with bite size pieces of chicken, garlic, chilli sauce and mixture of Indian spices.

Lamb Padeena

Marinated lamb tikka simmered in garlic and mint with added yoghurt and mild spices giving a tangy taste.

Chicken Salsa

Pan fried chicken breast mixed with Mexican chilli sauce, onions & a touch of Punjabi spices giving it a strong spicy taste.

Lamb Masander

First barbecued over charcoal, then cooked in a rich sauce with peppers, onions, chillies, fresh herbs and spices. Served in a cast iron Karahi. A slightly hot dish.

Chicken Shiraz

Panfried chicken, combined with Keema, with a fusion of soya sauce, sliced onion and a hint of Red Wine & Chilli Sauce.

Chicken Chinnie

Pan fried chicken fillet cooked with sliced capsicums, onion and beansprouts with a fusion of dark soya sauce and fresh coriander

All the above dishes are served with a choice of fried rice, special mixed rice, peshwari nan, garlic nan or 2 special chapaties. King Prawn supplement £2.95

Tandoori Sizzling Specialities

Chicken Tikka - Chicken Malai - Lamb Tikka - Seekh Kebab

All served with rice, salad and a choice of sauces

Sweets

Ice Cream (various), Hot Fudge Cake, Kulfi, Coffee, Cappuccino, Tea, Espresso

£10.95

Connoisseur's Lunch Menu

Starters

Chicken, Mushroom or Fish Pakora, Chana Chaat, Mushroom Chaat, Chilli Chicken Wings, Poppadums and Spiced Onions, Vegetable Samosa, Garlic Mushrooms, Chicken Chaat, Chilli Mushrooms, Soup, Egg Mayonnaise, Prawn Cocktail

Main Meals

Ceylonese Korma

By far the most popular Korma dish. Cooked with creamed coconut, fresh cream, mild spices & freshly pureed tomatoes.

Pasanda Korma

Mildly cooked in a sauce using yoghurt, ground cashew nuts, fresh cream and topped with almond flakes

Chasni

A tangy sweet and sour dish, cooked with fresh cream, lightly spiced and cooked with lemon.

Ceylonese Curry

A fiery hot curry cooked with lemon, fresh green chillies, cream coconut, herbs and spices.

Balti Gosht

Cooked with fresh chopped green peppers, onions, tomatoes, various herbs and ground spices. A unique eating experience to tingle the taste buds

Rezal-Ia

A hot spicy, tangy sauce and made with fresh green chillies, fresh herbs and spices. Served in a Karahi. A slightly hot dish.

Tandoori Masala

Cooked in a cast iron Karahi with yoghurt, peppers, onions, slightly hot sauce, fresh herbs and spices.

Rogan Josh

A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices and herbs. Served in a Karahi

All the above dishes are available in lamb or chicken or prawns.

Tikka style available 95p extra. King Prawn supplement £3.95

Vegetable Shimla Bhaji

Cooked with peppers, tomatoes, onions, herbs and spices. Choice of cauliflower, aubergine, okra or potatoes.

Keema Balti

Pan fried minced lamb cooked with spring onion, cherry tomatoes and green peppers with a touch of chilli sauce giving it a slightly hot strength.

All the above dishes are served with a choice of fried rice, peshwari nan, garlic nan or 2 special chaptis.

Tandoori Dishes

Chicken Tikka, Lamb Tikka, Chicken Tandoori

All tandoori dishes are served with salad, fried rice and curry sauce Special sauces also available 95p

Western Dishes

Sirloin Steak, Chicken Omelette, Chicken Salad, Fried Haddock, Chicken Maryland

All the above dishes are served with French fries and salad.

Sweets

Caramel Shortcake, Cheesecake, Mint Choc Chip, Raspberry Ripple Ice Cream, Tea or Coffee and mints

£7.95

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