Click here to download the Take-Away menu to print it out

### Eastern Appetisers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Pakora</td>
<td>£2.70</td>
</tr>
<tr>
<td>Vegetable Samosa (2 with channa)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Onion Bhaji</td>
<td>£2.95</td>
</tr>
<tr>
<td>Aloo Tikki</td>
<td>£2.95</td>
</tr>
<tr>
<td>Onion Rings</td>
<td>£2.95</td>
</tr>
<tr>
<td>Gobi (Cauliflower) Pakora</td>
<td>£3.50</td>
</tr>
<tr>
<td>Mushroom Pakora</td>
<td>£3.50</td>
</tr>
<tr>
<td>Mixed Vegetable Pakora</td>
<td>£3.50</td>
</tr>
<tr>
<td>Paneer Pakora (Indian Cottage Cheese)</td>
<td>£3.95</td>
</tr>
<tr>
<td>Fish Pakora</td>
<td>£3.95</td>
</tr>
<tr>
<td>Mixed Pakora</td>
<td>£3.95</td>
</tr>
<tr>
<td>Garlic Chicken Pakora</td>
<td>£4.25</td>
</tr>
<tr>
<td>Chicken Pakora</td>
<td>£4.25</td>
</tr>
<tr>
<td>Large Mixed Pakora</td>
<td>£6.95</td>
</tr>
<tr>
<td>Large Chicken Pakora</td>
<td>£7.50</td>
</tr>
</tbody>
</table>

### Special Eastern Appetisers

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Chicken Chaat</td>
<td>£2.95</td>
</tr>
<tr>
<td>Tandoori Chicken</td>
<td>£3.95</td>
</tr>
<tr>
<td>Punjabi Tandoori Chicken</td>
<td>£3.95</td>
</tr>
<tr>
<td>Chicken Tikka</td>
<td>£3.95</td>
</tr>
<tr>
<td>Lamb Tikka</td>
<td>£3.95</td>
</tr>
<tr>
<td>Garlic Chicken Tikka</td>
<td>£3.95</td>
</tr>
<tr>
<td>Garlic Lamb Tikka</td>
<td>£3.95</td>
</tr>
<tr>
<td>Chicken Tikka Gold</td>
<td>£3.95</td>
</tr>
<tr>
<td>Seekh Kebab</td>
<td>£3.95</td>
</tr>
<tr>
<td>Chicken Kebab</td>
<td>£3.95</td>
</tr>
<tr>
<td>Butterfly King Prawn (4 pieces)</td>
<td>£4.95</td>
</tr>
<tr>
<td>Chicken Tikka Kebab starter</td>
<td>£5.50</td>
</tr>
<tr>
<td>Tandoori Mix starter</td>
<td>£5.95</td>
</tr>
</tbody>
</table>

### Pooris

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Channa Poori</td>
<td>£3.00</td>
</tr>
<tr>
<td>Mushroom Poori</td>
<td>£3.00</td>
</tr>
<tr>
<td>Prawn Poori</td>
<td>£3.50</td>
</tr>
<tr>
<td>Chicken Poori</td>
<td>£3.50</td>
</tr>
<tr>
<td>Spicy Poori</td>
<td>£3.50</td>
</tr>
<tr>
<td>Creamy Poori</td>
<td>£3.50</td>
</tr>
</tbody>
</table>

### Main Courses

*Curries are normally served medium but can be changed to Mild, Hot, Madras, Vindaloo for 50p extra:*

### Curry Dishes

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Curry</td>
<td>£5.50</td>
</tr>
<tr>
<td>Lamb Curry</td>
<td>£5.50</td>
</tr>
<tr>
<td>Chicken Breast Curry</td>
<td>£5.50</td>
</tr>
<tr>
<td>Prawn Curry</td>
<td>£5.50</td>
</tr>
<tr>
<td>Mince Curry</td>
<td>£5.50</td>
</tr>
<tr>
<td>Torranyard Special Curry</td>
<td>£6.00</td>
</tr>
</tbody>
</table>
(chicken, prawn & lamb)
King Prawn Curry £8.00

Vegetarian Dishes

Saag & Aloo Curry £5.00
(fresh spinach & potato)
Vegetable Curry £5.00
Indian Vegetable Curry £5.00
(tinda, okra & aubergine)
Mushroom Curry £5.00
Tarka Daal Curry (lentils) £5.00
Bombay Aloo (egg & potato) £5.00
Sweet & Sour Channa £5.00
Paneer Curry £5.50
(Indian Cottage Cheese)

N.B. The Vegetarian Dishes can be prepared as the Chefs Specialities for £1.50 extra. The strengths can be changed to suit your taste. Any of the above dishes may be ordered as a Side Dish - £4.00

European Starters

Soup of the Day £1.95
Egg Mayonnaise £2.50
Spicy Mushrooms £2.95
Garlic Mushrooms £2.95
Prawn Cocktail £2.95

NEW SPECIAL DISHES £7.50 not available in buffet

Dilbehar Korma
added dry fruit and nuts

Parsee Korma
a mild sweet and sour flavoured dish

Maglai Korma
Creamy sauce with added eggs for a truly unique mild taste

Hari Korma
mild dish with hint of chilli for a little kick .. as suggested by you

Mazza
medium curry dish topped with fresh grated cheese

Murgh Channa
pieces cooked with chick peas for a medium blend

Jalandhar
Spicy dish cooked with chopped chillies in a rich sauce

Punjabi Masala
Variation of bhoona with chopped chillies & thick sauce

Punjabi Kofta
Mixed meatball curry in medium tomato bhoona style sauce
Desi
Very spicy dish with sweet chilli sauce .. AS HOT AS MADRAS

Manchoor
Wok stir-fry with fresh chicken, soy sauce, onions, peppers, etc
Dish of the Day Varies from very mild curry to spicy lamb Chops .. please ask

CHEF’S SPECIALITIES
(Rice NOT included)

Tikka Masala
Country's favourite tikka pieces first barbecued over charcoal, then cooked in rich mild creamy sauce. Strength Mild or Spicy

Buttered Masala
Cooked in the same style as Tikka Masala, but in a mild yoghurt sauce with buttery flavouring to give a milder taste.

Buttered Garlic Masala
The name says it all. Similar to Tikka Masala cooked in a mild garlic sauce.

Makhani Masala
Barbecued tikka pieces cooked in a sweet and sour mild sauce, blended with cashew nuts and lightly herbed to give a nutty taste.

Chasni Masala
Tikka pieces blended in a sweet and sour sauce which gives a mild flavour of light spiced and herbed sauce

Pasanda
The meat is cooked in a spiced and herbed yoghurt sauce, giving a spicy taste, but still maintaining a mild to medium strength

Jalfrezi
Medium sauce with tomatoes, capsicums & onions, cooked over a slow heat to preserve the natural flavours and natural colour of the dish

Masaledar
Cooked in traditional Tandoori style, blended into a tangy medium sauce with Punjabi spices and capsicums.

Jaipuri Masala
This is the chef's special dish, cooked with chunks of capsicums, mushrooms &-onions in a medium to spicy yoghurt sauce.

Karahi Masala
Tikka pieces cooked with freshly chopped onions, green peppers, ginger and garlic sauce. Spices are added to give that spicy taste.

Balti
Cooked in a rich sauce consisting of onion, tomato & capsicums in a medium spicy sauce.

Sharabie Masala
For the experts in the wine field. Tikka cooked in a richly spiced sauce with onion, capsicums, tomatoes, and flavoured in red wine.

Brandy Masala
Cooked in a rich cognac sauce, maintaining a medium to spicy taste. Very unique.
Malaidar
*Cooked in a mild spinach and mushroom sauce.*

Pardesi
*Tikka pieces, cooked with spinach, onions & mushrooms with rich herbs & spices, a medium dish.*

Achari
*Tikka pieces cooked in a rich thick sauce with a hint of mixed pickle to create a unique taste.*

Begum Behar
*Tikka pieces in minced lamb sauce blended and cooked in a light, spicy sauce with nuts and flavoured with spices.*

Chilli Masala
*Will make you sweat, but nice with ice .Cooked with Punjabi green chilli in a special Torranyard sauce.*

Garam Masala
*Spicy with ground Punjabi spices.*

South Indian Garlic Chilli Masala
*Tikka cooked in capsicums, onions, fresh garlic & ginger, for a sweet chilli taste.*

Nentara
*Pieces of tikka cooked with prawn in a unique chef's special sauce.*

Torranyard Chef's Special
*Chicken & Lamb tikka with prawns in a medium strength sauce. Proving to be a very popular dish.*

<table>
<thead>
<tr>
<th>Dish</th>
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<tbody>
<tr>
<td>Lamb Tikka</td>
<td>£7.00</td>
</tr>
<tr>
<td>Tikka Mix</td>
<td>£8.00</td>
</tr>
<tr>
<td>Chicken Tikka</td>
<td>£7.00</td>
</tr>
<tr>
<td>King Prawn</td>
<td>£9.00</td>
</tr>
</tbody>
</table>

OLD FAVOURITES
*(Rice NOT included)*

Korma
*Creamy sauce with a mild, light curry flavour.*

Kashmiri Korma
*Prepared as a creamy sauce with pineapple, mango or banana.*

Ceylonese Korma
*Prepared in the Korma style, lemon juice and spices are added, flavouring your taste buds with a mild tangy sauce.*

Dopiaza
*Dish prepared with fried onions and extra Indian spices in a medium sauce.*

Dhansac
*The sauce of this dish is a lentil sauce, lightly herbed and producing a smooth taste.*

Rogan Josh
First the meat is blended in a medium curry sauce, tomatoes and green peppers are added to the curry.

Gorka
Mild sauce blended with fruit cocktail to give a taste of sweet and mild.

Methi Gosht
Methi is a herb which is added to the dish in a rich dry sauce.

Patiala
Sauce based on ‘a mango chutney, pimienta and fresh emon juice, giving the curry a sweet & sour taste.

Bhuna
A thick dry sauce providing a medium-rich taste of herbs & spices.

<table>
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<tbody>
<tr>
<td>Vegetable</td>
<td>£6.00</td>
</tr>
<tr>
<td>Mushroom</td>
<td>£6.00</td>
</tr>
<tr>
<td>Beef</td>
<td>£6.50</td>
</tr>
<tr>
<td>Indian Vegetable</td>
<td>£6.00</td>
</tr>
<tr>
<td>Lamb</td>
<td>£6.50</td>
</tr>
<tr>
<td>Prawn</td>
<td>£6.50</td>
</tr>
<tr>
<td>Chicken</td>
<td>£6.50</td>
</tr>
<tr>
<td>Paneer</td>
<td>£6.50</td>
</tr>
<tr>
<td>Mince</td>
<td>£6.50</td>
</tr>
<tr>
<td>King Prawn</td>
<td>£8.50</td>
</tr>
<tr>
<td>Special (chicken, prawn, lamb)</td>
<td>£6.95</td>
</tr>
</tbody>
</table>

**TANDOORI PREPARATIONS**

Fried Rice, Curry Sauce & Salad included with the following dishes

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Tikka</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Cubes of Chicken enriched in mixed masala and herb, giving the chicken a rich spicy taste)</td>
<td></td>
</tr>
<tr>
<td>Lamb Tikka</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Sliced lamb marinated in a herb and spicy yoghurt sauce)</td>
<td></td>
</tr>
<tr>
<td>Chicken Tikka Gold</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Cubes of Chicken mixed in a mild honey sauce)</td>
<td></td>
</tr>
<tr>
<td>Garlic Chicken Tikka</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Cubes of Chicken marinated in a rich garlic sauce)</td>
<td></td>
</tr>
<tr>
<td>Garlic Lamb Tikka</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Cubes of Lamb marinated in a rich garlic sauce)</td>
<td></td>
</tr>
<tr>
<td>Chicken Tikka Shashlik</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Cubes of chicken with green peppers, onions and mushrooms)</td>
<td></td>
</tr>
<tr>
<td>Tandoori Chicken Breast</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Chicken marinated in a light spicy yoghurt sauce)</td>
<td></td>
</tr>
<tr>
<td>Punjabi Tandoori Chicken Leg</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Served with chips and salad only)</td>
<td></td>
</tr>
<tr>
<td>Seekh Kebab Chicken</td>
<td>£8.95</td>
</tr>
<tr>
<td>(Minced chicken with onions, herbs and Indian Spices)</td>
<td></td>
</tr>
<tr>
<td>Seekh Kebab Lamb</td>
<td>£8.95</td>
</tr>
</tbody>
</table>
(Minced lamb with onions, herbs and Indian Spices)

Chicken Tikka Kebab  £8.95
(Served on Nan bread with Salad only)

Seekh Kebab Turkish  £8.95
(Diced fillet steak with green peppers, onions and mushrooms)

Tandoori Mixed Grill  £11.50
(Consists of Tandoori chicken, lamb tikka, seekh kebab, chicken tikka and nan bread)

King Prawn Tandoori  £12.50
(Fresh King Prawns marinated in Tandoori sauce)

Biryani
dish suitable for "beginners, an Eastern stir-fry, mixed with rice, peas, herbs and a touch of salt Served with a medium curry sauce.

Mushroom  £6.95
Vegetable  £6.95
Beef  £7.50
Lamb  £7.50
Chicken  £7.50
Mince  £7.50
Special (chickenprawns, beef)  £7.50
Prawn  £7.50
Paneer  £7.50
Chicken or Lamb Tikka  £7.95
King Prawn  £8.50

European
All served with chips and a side salad.

Plain Omelette  £5.50
Fried Chicken  £6.50
Chicken Omelette  £6.50
Chicken Nuggets  £6.50
Fried Scampi  £6.95
Fish & Chips  £6.95
Chicken Maryland  £6.95
Sirloin Steak  £12.50

Salads
All salads include chips.

Prawn Salad  £6.50
Egg Salad  £6.50
Chicken Salad  £6.50
Cheese & Pineapple Salad  £6.50

Accompaniments

Basmati Fried Rice  £1.75
Basmati Boiled Rice  £1.75
Special Fried Rice  £2.95
Mushroom Fried Rice  £2.95
Onion Fried Rice  £2.95
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttered Chapati</td>
<td>£0.95</td>
</tr>
<tr>
<td>Stuffed Paratha (egg, veg. or mince)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Garlic Paratha</td>
<td>£2.00</td>
</tr>
<tr>
<td>Mango Chutney</td>
<td>£1.00</td>
</tr>
<tr>
<td>Spiced Onions</td>
<td>£1.00</td>
</tr>
<tr>
<td>Chapati</td>
<td>£0.95</td>
</tr>
<tr>
<td>Plain Paratha</td>
<td>£1.75</td>
</tr>
<tr>
<td>Yoghurt</td>
<td>£1.00</td>
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<tr>
<td>Raitha</td>
<td>£1.25</td>
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<tr>
<td>Mixed Pickle</td>
<td>£1.00</td>
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<tr>
<td>Popadom each</td>
<td>£0.60</td>
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<tr>
<td>Curry Sauce small</td>
<td>£2.50</td>
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<tr>
<td>Large</td>
<td>£3.00</td>
</tr>
<tr>
<td>Special Sauce small</td>
<td>£3.00</td>
</tr>
<tr>
<td>Large</td>
<td>£3.50</td>
</tr>
<tr>
<td>Portion of chips</td>
<td>£1.60</td>
</tr>
<tr>
<td>Chips &amp; curry sauce</td>
<td>£2.95</td>
</tr>
<tr>
<td>Chips &amp; cheese</td>
<td>£2.95</td>
</tr>
<tr>
<td>Fried Mushrooms</td>
<td>£1.75</td>
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</tbody>
</table>

Tandoori Accompaniments

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tandoori Chapati</td>
<td>£1.25</td>
</tr>
<tr>
<td>Nan Bread</td>
<td>£2.00</td>
</tr>
<tr>
<td>Kashmiri Nan (sweet with cherries)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Stuffed Nan (mince or veg.)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Special Nan (raisins &amp; sultanas)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Garlic Nan</td>
<td>£2.50</td>
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<tr>
<td>Peshwarani Nan (sweet nan)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Rogni Nan (egg yolk)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Green Chilli Nan</td>
<td>£2.50</td>
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<tr>
<td>Onion Nan</td>
<td>£2.50</td>
</tr>
<tr>
<td>Honey Nan</td>
<td>£2.50</td>
</tr>
<tr>
<td>Cheese &amp; Garlic Nan</td>
<td>£3.00</td>
</tr>
<tr>
<td>Garlic Coriander Nan</td>
<td>£3.00</td>
</tr>
</tbody>
</table>

SET MEALS

Set Meals for Two Persons

All SET MEAL curries served in large containers except carry-out buffet.

If you wish to make any changes, our staff will be pleased to help.

Any changes from Curries to Specialities £1.00 extra Add 50p for each extra topping on plain nan, King Prawn £3.00 extra

A.
- Vegetable Pakora
- Chicken Tikka Main Course
- Chicken, Lamb or Beef Curry
- Fried Rice
- Nan bread
- Spiced Onions
- 2 Popadoms
- 1 Side salad
- £17.95

B.
- Mixed Pakora
- Chicken Nentara
- Chicken, Lamb or Beef Bhoona
- Fried Rice
- Nan bread
Spiced Onions
2 Popadoms
1 Side salad
£18.95

C.
Vegetable Pakora
Chicken Tikka Masala
Chicken or Beef Bhoona
or Lamb Korma
Fried Rice
Nan bread
Spiced Onions
2 Popadoms
1 Side salad
£17.95

D.
Mixed Pakora
Chicken Jaipuri
Chicken or Lamb Curry
or Chicken Korma
Fried Rice
Nan bread
Spiced Onions
2 Popadoms
1 Side salad
£18.95

E.
Chicken Pakora
Chicken Tikka Karahi
Beef or Chicken Bhoona
or Lamb Korma
Fried Rice
Nan bread
Spiced Onions
2 Popadoms
1 Side salad
£19.95

Set Meal for Three Persons
Large Portion of Mixed Pakora
Any 3 Curry Dishes
3 Nan Bread OR
3 Rice portions
Spicy Onions
3 Popadoms
1 Side Salad
£25.95

Set Meal for Four Persons
2 Portions of Chicken or Mix Pakora
Any 4 Curry Dishes
4 Nan Bread OR
4 Fried Rice portions
Spicy Onions
4 Popadoms
1 Side Salad
£34.95

TAKEAWAY BUFFET 7 NIGHTS £16.00
Mixed pakora, Any 3 curries (excl. King Prawn & new special dishes)
Fried rice, Nan bread, 2 Popadoms, Spiced onions
Takeaway curries served in small containers
TABLE BUFFET

The Buffet is served at the table.
(example: Buffet for 2 persons.)

STARTERS

Popadoms
Spicy Onions
Large Mixed Pakora

MAIN COURSE

Any two / three curry dishes from A-la-Carte Menu
(except Tandoori Sizzlers & King Prawn Dishes)

ACCOMPANIMENTS

Two fried rice
Nan

DESSERTS

Tea or Coffee
or
Ice Cream

Sunday Till Thursday - £10.95 per person
Friday and Saturday - £11.95 per person

KIDS UNDER 12 - HALF PRICE

PLEASE NOTE: A MINIMUM CHARGE OF £5 PER PERSON MAY BE MADE WHERE DINERS ARE SHARING A TABLE BUT DO NOT ORDER FROM THE BUFFET OR A-LA-CARTE MENUS.

PLEASE ALERT STAFF IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS
## Starters

**Eastern Appetisers**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Pakora</td>
<td>£2.70</td>
</tr>
<tr>
<td>Vegetable Samosa (2)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Onion Bhaji</td>
<td>£2.95</td>
</tr>
<tr>
<td>Aloo Tikki</td>
<td>£2.95</td>
</tr>
<tr>
<td>Onion Rings</td>
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<tr>
<td>Gobi Pakora</td>
<td>£3.50</td>
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<tr>
<td>Mushroom Pakora (Cauliflower)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Paneer Pakora (Indian Cottage Cheese in Cubes)</td>
<td>£3.95</td>
</tr>
<tr>
<td>Mixed Pakora</td>
<td>£3.95</td>
</tr>
<tr>
<td>Fish Pakora (smoked)</td>
<td>£4.00</td>
</tr>
<tr>
<td>Garlic Chicken Pakora</td>
<td>£4.25</td>
</tr>
<tr>
<td>Chicken Pakora</td>
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**Special Eastern Appetisers**

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</tr>
<tr>
<td>Lamb Tikka</td>
<td>£3.95</td>
</tr>
<tr>
<td>Garlic Chicken Tikka</td>
<td>£3.95</td>
</tr>
<tr>
<td>Garlic Lamb Tikka</td>
<td>£3.95</td>
</tr>
<tr>
<td>Chicken Tikka Gold</td>
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<tr>
<td>Seekh Kebab</td>
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<td>Chicken Kebab</td>
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<tr>
<td>Butterfly King Prawn (4 Pieces)</td>
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<tr>
<td>Chicken Tikka Kebab</td>
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<tr>
<td>Tandoori Mix Starter</td>
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**Pooris**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Channa Poori</td>
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<tr>
<td>Mushroom Poori</td>
<td>£3.00</td>
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<tr>
<td>Prawn Poori</td>
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<tr>
<td>Chicken Poori</td>
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<tr>
<td>Spicy Poori</td>
<td>£3.50</td>
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<tr>
<td>Creamy Poori</td>
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</table>

**European Appetisers**
Soup of the Day £1.95
Egg Mayonnaise £1.50
Spicy Mushrooms £2.95
Garlic Mushrooms £2.95
Prawn Cocktail £2.95

Main Courses

Curries are normally served medium.
Any dish can be prepared as follows for 50p extra:
Mild, Hot, Madras, Vindaloo

Curry Dishes

Beef Curry £5.95
Lamb Curry £5.95
Chicken Breast Curry £5.95
Prawn Curry £5.95
Mince Curry £5.95
Torranyard Special Curry £6.50
(Chicken, Lamb & Prawns)
King Prawn Curry £8.50

Vegetarian Dishes

Saag & Aloo Curry £5.50
(fresh spinach & potato)
Vegetable Curry £5.50
India Vegetable Curry £5.50
(tinda, orka & aubergine)
Mushroom Curry £5.50
Tarka Daal Curry £5.50
(Lentils)
Bombay Aloo £5.50
(egg & potato)
Sweet & Sour Channa £5.50
Paneer Curry £5.95
(Indian Cottage Cheese)

N.B. The Vegetarian Dishes can be prepared as the Specialities & Mixed Combinations - £1.50 extra.
(See Specialities)
The strengths can be changed to suit your palate.
Any of the above dishes may be taken as a Side Dish - £4.25

New Special Dishes £8.00
Not Available in Buffet

Dilbehar Korma
with added dry fruit and nuts.
Parsee Korma
a mild sweet and sour flavoured dish.
Maglai Korma
creamy sauce with added eggs for a truly unique mild taste.
Hari Korma
mild dish with hint of chilli for a little kick - as suggested by you.
Mazza
Medium curry dish topped with fresh grated cheese.
Murgh Channa
tikka pieces cooked with chick peas for a medium blend.
Jalandhar
spicy dish cooked with chopped chillies & thick sauce.
Punjabi Masala
variation of bhoona with chopped chillies & thick sauce.
Punjabi Kofta
mixed meatball curry in medium tomato bhoona style sauce.
Desi
very spicy dish with sweet chill sauce. AS HOT AS MADRAS.
Manchoor
wok stir-fry with fresh chicken, soy sauce, onions, peppers, etc.
Dish of the Day
varies from very mild curry to spicy lamb chops - PLEASE ASK.

CHEF'S SPECIALITIES
(Rice not included)

TIKKA MASALA
Country's favourite, tikka pieces first barbecued over charcoal then
cooked in a rich mild creamy sauce. Strength Mild or Spicy.
BUTTERED MASALA
Cooked in the same style as Tikka Masala, but in a mild yoghurt sauce
with a buttery flavouring to give a milder taste.
BUTTERED GALIC MASALA
The name says it all. Similar to a Tikka Masala cooked in a mild garlic
sauce.
MAKHANI MASALA
Barbecued tikka pieces cooked in a sweet and sour mild sauce mild
sauce, blended with cashew nuts and lightly herbed to give a nutty
taste.
CHASNI MASALA
Tikka pieces blended in a sweet and sour sauce which gives a mild
flavour of a light spiced and herbed sauce.
PASANDA
The meat is cooked in a spiced and herbed yoghurt sauce, giving a
spicy taste, but still maintaining a mild to medium strength.
JALFREZI
Medium sauce with tomatoes, capsicums and onions. Cooked over a
slow heat to preserve the natural flavours and natural colour of the
dish.
MASALEDAR
Cooked in traditional tandoori style, blended in a tangy medium sauce with Punjabi spices and capsicums.

**KARAHI MASALA**
Tikka pieces cooked with freshly chopped onion, green peppers, ginger and garlic sauce. Spices are added to give that spicy taste.

**BALTI**
Cooked in rich sauce consisting of onion, tomato and capsicums in a medium spicy sauce.

**SHARABIE MASALA**
For the experts in the wine field. Tikka cooked in a richly spiced sauce with onion, capsicums, tomatoes and flavoured in a red wine sauce.

**BRANDY MASALA**
Cooked in a rich cognac sauce, maintaining a medium to spicy taste. Very Unique.

**MALAIDAR**
Cooked in a mild spinach and mushroom sauce.

**PARDESI**
Tikka pieces, cooked with spinach, onions and mushrooms with rich herbs and spices.

**ACHARI**
Tikka pieces cooked in a rich thick sauce with a touch of mixed pickle to create a unique taste.

**BEGUM BEHAR**
Tikka pieces in minced lamb blended and cooked in a light, spicy sauce with nuts and flavoured spices.

**CHILLI MASALA**
Will make you sweat, but nice with ice. Cooked with Punjabi green chilli in a special Torranyard sauce.

**GARAM MASALA**
Spicy with ground Punjabi spices.

**SOUTH INDIAN GARLIC CHILLI MASALA**
Tikka pieces cooked in capsicums, onion, fresh garlic and ginger for a sweet chilli taste.

**NENTARA**
Tikka pieces cooked with prawns in a unique chef’s special sauce.

**TORRANYARD CHEF’S SPECIAL**
Chicken and lamb tikka cooked with prawns in a medium strength sauce.

- Lamb Tikka £7.50
- Chicken Tikka £7.50
- Tikka Mix £8.50
- King Prawn £9.50

**OLD FAVOURITES**
(Rice not included)

**KORMA**
Creamy sauce with a mild light curry flavour.

**KASHMIRI KORMA**
Prepared as a creamy sauce with pineapple, mango or banana.

**CEYLONESE KORMA**
Prepared in a Korma style, lemon juice and spices are added, flavouring your tastebuds with a mild, tangy sauce.

**DOPIAZA**
Dopiazza is a dish prepared with fried onions and extra Indian spices in a medium sauce.

**DHANSAC**
The sauce of this dish is a lentil sauce, lightly herbed and producing a smooth taste.

**ROGAN JOSH**
First the meat is blended in a medium curry sauce, tomatoes and then added to the curry.

**GORKA**
Mild sauce blended with fruit cocktail to give a taste of sweet and mild.

**METHI GOSHT**
methi is a herb which is added to the dish in a rich dry sauce.

**PATIA**
Sauce based on a mango chutney, pimento and fresh lemon juice, this gives the curry a sweet and sour taste.

**BHOOONA**
A thick dry sauce providing a medium-rich taste of herbs and spices used.

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<thead>
<tr>
<th>Ingredient</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mushroom</td>
<td>£6.45</td>
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<tr>
<td>Indian Vegetable</td>
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<tr>
<td>Vegetable</td>
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<tr>
<td>Beef</td>
<td>£6.95</td>
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<tr>
<td>Lamb</td>
<td>£6.95</td>
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<tr>
<td>Chicken</td>
<td>£6.95</td>
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<tr>
<td>Mince</td>
<td>£6.95</td>
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<tr>
<td>Special</td>
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<tr>
<td>(chicken, prawn, beef)</td>
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<tr>
<td>Prawn</td>
<td>£6.95</td>
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<tr>
<td>Paneer</td>
<td>£6.95</td>
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<tr>
<td>King Prawn</td>
<td>£8.50</td>
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**TANDOORI SIZZLERS**
(All dishes include rice, curry sauce and salad)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>LAMB TIKKA</td>
<td>£8.95</td>
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<tr>
<td>(Sliced lamb marinated in a herb and spicy yoghurt sauce)</td>
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<tr>
<td>CHICKEN TIKKA</td>
<td>£8.95</td>
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<tr>
<td>(Cubes of Chicken enriched in a mixed masala and herbs, giving the chicken a rich spicy taste)</td>
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<tr>
<td>CHICKEN TIKKA GOLD</td>
<td>£8.95</td>
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<tr>
<td>(Cubes if chicken mixed in a mild honey sauce)</td>
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<tr>
<td>GARLIC LAMB TIKKA</td>
<td>£8.95</td>
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<tr>
<td>(Cubes of lamb marinated in a rich garlic sauce)</td>
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<tr>
<td>GARLIC CHICKEN TIKKA</td>
<td>£8.95</td>
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<tr>
<td>(Cubes of chicken marinated in a rich garlic sauce)</td>
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<tr>
<td>SEEKH KEBAB TURKISH</td>
<td>£8.95</td>
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</table>
(Diced fillet steak slightly salted, soaked in vegetable oil, masala and herbs with the juice of fresh lemons)

CHICKEN TIKKA SHASHLIK £8.95
(Cubes of Chicken with green peppers, onions and mushrooms)

TANDOORI CHICKEN BREAST £8.95
(Chicken marinated in a light spicy yoghurt sauce)

PUNJABI TANDOORI CHICKEN (leg) £8.95
(Served with chips and salad only)

SEEKH KEBAB LAMB £8.95
(Minced lamb with onions, herbs and Indian spices)

SEEKH KEBAB CHICKEN £8.95
(Minced chicken with onions, herbs and Indian spices)

CHICKEN TIKKA KEBAB £8.95
(Served on Nan Bread with Salad)

TANDOORI MIXED GRILL £11.95
(Consists of tandoori chicken, lamb tikka, seekh kebab, chicken tikka and nan bread)

KING PRAWN TANDOORI £12.50
(Fresh King Prawn marinated in Tandoori sauce)

BIRYANIES
A dish suitable for 'beginners', and Eastern stir-fry, mixed with rice, peas, herbs and a touch of salt.
Served with a medium curry sauce.

Vegetable £7.00
Mushroom £7.00
Beef £7.50
Lamb £7.50
Chicken £7.50
Mince £7.50
Special £7.50
(chicken, prawns, beef)
Paneer £7.50
Chicken or Lamb Tikka £7.50
Prawn £7.50
King Prawn £8.50

TANDOORI ACCOMPANIMENTS

Tandoori Chapati £1.25
(light crispy bread)
Nan Bread £2.00
Kashmiri £2.50
(sweet with cherries)
Stuffed Nan £2.50
(vegetables and mince)
Special Nan £2.50
Garlic Nan £2.50
Pashwari Nan £2.50
(sweet nan)
Rogni Nan £2.50
(egg yolk)
Green Chilli Nan £2.50
Onion Nan £2.50
Honey Nan £2.50
Cheese & Garlic Nan £3.00
Garlic Coriander Nan £3.00

ACCOMPANIMENTS

Basmati Fried Rice £1.75
Basmati Boiled Rice £1.75
Special Fried Rice £2.95
(green peas, sultans & egg)
Mushroom Fried Rice £2.95
Onion Fried Rice £2.95
Buttered Chapati £0.95
Stuffed Paratha £2.50
(egg, vegetables or mince)
Garlic Paratha £2.50
Mango Chutney £1.00
Spiced Onions £1.00
Chapati £0.95
(light bread)
Plain Paratha £1.75
(rich butter bread)
Home-made yoghurt £1.00
Raitha £1.25
Mixed Pickle £1.00
Popadom £0.60
(each)
Curry Sauce Small £2.50 Large £3.00
Special Curry Sauce Small £3.00 Large £3.50
French Fries £1.60
Fried Mushrooms £1.75

EUROPEAN DISHES
(All served with chips and side salad)

Plain Omelette £5.50
Fried Chicken £6.50
Chicken Omelette £6.50
Chicken Nuggets £6.50
Fried Scampi £6.95
Fish & Chips £7.00
Chicken Maryland £7.00
Sirloin Steak £12.50

COLD BUFFET
(All served with chips and side salad)
<table>
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<tr>
<th>Salad</th>
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<tr>
<td>Prawn Salad</td>
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<td>Egg Salad</td>
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<tr>
<td>Chicken Salad</td>
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<tr>
<td>Cheese And Pineapple Salad</td>
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