



PARTY MENU

£18.50pp

- Our party menu is an easy and organised way for large groups to dine without pre-order.
- All you need to do is choose your main course. Choose 3 main dishes if you are 10 or more
- We will serve Papadpm with selection of chutneys followed by your chosen main with pulao rice, vegetable sides and naans .
- It takes away all the hassle of ordering and your food arrives quicker.
- Leaving you more time to relax and enjoy the atmosphere!

Start with

Papadom with selection of chutney's.

MAIN COURSE Choice from

Kozhi Varuthacha Kolambu

This dish is from chettinadu region of tamilnadu, the masala is made out of different spices and browned coconut, which in turn gives a spicy and hot touch to the curry.

Kaju Murg Kala Masala

This is a thick nutty curry of chicken with lots of cashew nut, a dish from Mumbai.

Palak Murag

Chicken and spinach cooked in a very special way. A delightful dish with the excellence of Indian cooking using a mixture of a few well known spices

Malabar Lamb Curry

Malabar delight, red-hot spicy lamb curry with rich coconut milk.

Tikka Mossala

Tender pieces of chicken or lamb broiled in the Tandoor, then cooked in a creamy sauce, decorated with fresh cream.

Jal-Frazi

Morsels of chicken or Lamb tikka cooked with green chillies, fresh coriander and lemon juice.

Madras

Pieces of tender chicken or lamb slightly hot with a dash of lemon juice.

Korma

Tender pieces of lamb or chicken cooked in a mild and creamy curry sauce.

VEGETABLE SIDES

Bombay aloo Bombay aloo

Potatoes cooked in medium spices with garlic and coriander.

Palak Kootu Curry

A curry from tamilnadu, which is a blend of spinach coconut and dal flavoured with mustard , garlic and curry leaves.

ACCOMPANIMENTS

Pulao rice and Plain naan served proportionate to the number of guests in your party.

We are always happy to hear any feedback you may have.....

£19.95pp

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- All you need to do is choose your main course. Choose 3 main dishes if you are 10 or more
- We will serve a selection of mix starters followed by your chosen main with pulao rice, vegetable sides and naans .
- It takes away all the hassle of ordering and your food arrives quicker.
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STARTER

Party mixed platter

an assortment of onion bhajees, chicken tikka and spiced potato cakes topped with salad, tamarind & mango chutney

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VEGETABLE SIDES

Bombay aloo Bombay aloo

Potatoes cooked in medium spices with garlic and coriander.

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ACCOMPANIMENTS

Pulao rice and Plain naan served proportionate to the number of guests in your party.

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Web: www.thegangesrestaurant.com
Email: info@thegangesrestaurant.com
Tel: 01392 272630 /412014

For groups of 10 or more

£24.95pp

- Our party menu is an easy and organised way for large groups to dine without pre-order.
- All you need to do is choose your main course. Choose 3 main dishes if you are 10 or more
- We will serve a drink of your choice, Papadom with selection of chutneys, selection of starters on followed by your chosen main with pulao rice, vegetable sides and naans .
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Drinks

A glass of house wine Or a pint beer Or soft drink.

Papadom

STARTER

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VEGETABLE SIDES

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