



*Taste of Chutney House
30th March Mother's Day Menu
Four Course Meal*

**Mother Eat Free!
One Meal Free Per Table!**

£34.95 Per Person

BOOKING TIME: 12:00 - 22:00

STARTERS



MANGO BHAJIA (vg) or

*Young mango and red onion
marinated with spice.*

TOKRI CHAT (v) or

*Chicken marinated in a rich tandoori
spice cooked in a tandoori
oven.*

CHIKEN TIKKA PLATE or

*Freshly served Prawns marinated in
Chutney House spices served with puri.*

AMRITSARI FISH

*Shallow Fried Indian Cheese coated with
wasabi and sesame seed.*

WASABI SESAME PANEER (v)

*Deep fried Indian cheese coated
with wasabi sauce and seaame
seed.*

NAAN OR RICE



PLAIN / GARLIC NAAN

Wheat flour bread

PLAIN / SAFFRON RICE

Laced with saffron

DESSERT



Chesse Cake

Or Motka Kulfi

MAIN DISHES



CHAMPARAN or

*Popular Bihari dish lamb marinated in complex
spice comes with flavour of garlic and mustard
cooked in sealed earthen pot served with Indian
ghee.*

BUTTER CHICKEN or

*The secret to tenderness, flavour to infused
chicken in medium spice with cashew nuts,
yogurt and Indian butter.*

PAHADHI SHASHLIK or

*Chicken marinaded with green herbs spices
cooked in a rustic style to prepare the aroma
and intensity of the flavour cooked in a
charcoal oven.*

VEGAN KORMA (vg) or

*Lucknow classical mild dish, cauliflowe,
chickpeas and green beans cooked with
cashew nut past.*

MIRCHI PANEER (v)

*Know as a celebrity hot spicy Indian
Cheese dis. Cooke in South Indian
style.*

Additional Side £5.95

*Saag Aloo or Dingri Motor or
Bombay Patton or Tira Dal or Saag
Ponner or Bindi Masala*

'If you have any allergy or special diet requirement please speak to our member of staff Terms and conditions apply

*Not all ingredient are listed in the menu and we cannot guarantee the total absence of allergens'
An additional 12.5% will be added for eight people and above.*