



Sultan's Palace

MAIN MENU

**Where the delights of the East
meet the West**

**Discover two specialities of the Sultan's Palace:
Tandoori and Mughlai cooking, both originating from
the north west frontier territory.**

**In tandoori cooking meats are marinated or seasoned with
herbs and spices and cooked to perfection in a barrel-shaped
clay oven. Barbecued over a charcoal fire, the succulent
flavours are instantly sealed in by the temperatures up to
400 c The Mughlai style elevates cooking to gourmet heights
and dates back to the 16th Century when Mughal emperors
brought with them Persian recipes full of rich flavour.**

**Discerning palettes appreciate the Mughlai difference - eyes
light up, tongues caress the lips and a knowing nod
accompanies each mouthful Unique combinations of roasted
spices are used to richly marinate meats and flavour rice
dishes so that every mouthful is perfect.**

**For every dish we create, only when we are entirely satisfied
that it meets our exacting standards will we offer it to you.**

www.sultans-palace.co.uk

EARLY BIRD MENU

£16.95 per person

**To include a Bottle of Beer (330ml),
House Wine, Soft Drink or Juices.**

Served 5.00pm to 6.45pm

STARTERS (Choose any one)

Tandoori Chicken

Chicken marinated in yoghurt and special spices
and barbecued in the Tandoor

Murg Kali Mirch

Skewered pieces of chicken marinated in garlic,
cream and Grilled with distinct black crushed pepper flavour

Seekh Kebab

Tender minced lamb, seasoned with onions
and herbs and barbecued on skewers

Fish Amritsari

Cod Fillet coated with gram flour batter and lightly spiced
with Indian spices

Vegetable Samosa

Vegetable filled crispy patties

Onion Bhaji

Gently spiced onion fritters coated
with gram flour batter and served deep fried.

MAIN COURSE (Choose any one)

Chicken Jalfrezi

Boneless chicken cooked with green peppers and onions in
a tomato sauce

Palak Murg

Chicken cooked with spinach ground onions, ginger, garlic
and touch of tomato.

Chicken Korma

Tender pieces of chicken simmered in a cream and nut
paste with rich aroma of green cardamom and saffron.

Lamb Rogan Josh

Tender lamb cooked in clarified butter
with browned onions, fresh ginger and a touch of garlic and
gently simmered in selected spices and yogurt

Palak Lamb

Lamb cooked with spinach ground onions, ginger, garlic and
touch of tomato.

Mixed Vegetable Jalfrezi

A selection of fresh vegetables cooked in a medium sauce

Served with Pilau Rice or Naan Bread

DESSERT

Vanilla Ice Cream or Coffee with Mints

SULTAN'S PALACE BANQUET A

£23.95 per person (min. 2 person)

Poppadoms

Starters

Chicken Tikka, Seekh Kebab and Onion Bhaji

Mains

**Lamb Rogan Josh, Chicken Jalfrezi, Aloo Jeera,
Pulao Rice and Choice of Bread**

Dessert

Vanilla Ice Cream

Coffee and mints

SULTAN'S PALACE BANQUET B

£24.95 per person (min. 2 person)

Poppadoms

Starters

Murg Kali Mirch, Lamb Chop, Murg Bhaji, Onion Bhaji

Mains

**South Indian Garlic Lamb, Chicken Korma
Saag Aloo, Pulao Rice and Choice of Bread**

Dessert

Mango Delight

Coffee and mints

SULTAN'S PALACE BANQUET C

£27.95 per person (min. 4 person)

Poppadoms

Starters

**Tandoori King Prawns, Murg Sarson Tikka,
Tandoori Chicken Wing, Lamb Chop, Onion Bhaji**

Mains

**Chicken Tikka Masala, Lamb Passanda,
King Prawn Jalfrezi, South Indian Garlic Chicken,
Saag Aloo, Salad, Pulao Rice and Choice of Bread**

Dessert

Choice of Dessert

Coffee and Mints

SULTAN'S PALACE VEGETARIAN BANQUET

£20.95 per person (min. 2 person)

Poppadoms

Starters

Paneer Tikka, Veg Samosa, Veg Pakora

Mains

**Bhindi Masala, Paneer Makhani, Daal Makhani
Pulao Rice and Paratha**

Dessert

Mango Kulfi

Coffee and mints

STARTERS

Butterfly King Prawns £7.95

Specially coated king prawns, deep fried, served with a homemade garlic dip.

Chicken 65 £6.45

Deep fried coated chicken, with ginger, yoghurt, cayenne pepper and mustard powder, served with a fresh garlic dip

Aloo Papri Chaat £5.50

Cocktail size crispy savouries topped with spiced chickpeas, potatoes, yoghurt and tamarind sauce

Vegetable Pakora £5.45

Mixed Vegetables blended with spices and gram flour and served deep fried.

Onion Bhaji £5.45

Gently spiced onion fritters coated in gram flour batter and served deep fried.

Vegetable Samosa £5.45

Vegetable filled crispy patties

Tandoori Mix Starter £9.95

Combination of the five most popular starters: Tandoori Jeera Chicken Wings, Lamb Chop, Seekh Kebab, Fish Amritsari and Chicken Parsley

Fish Amritsari £5.95

Cod Fillet coated with gram flour batter and lightly spiced with Indian spices.

Keema Mattar Samosa £5.95

Minced lamb and peas tossed and filled in crispy patties

Murg Bhaji £5.95

Fillets of chicken marinated with ginger, garlic and homemade spices, served deep fried

STARTERS SERVED ON PURI BREAD

Channa Char Rangi £5.95

Chickpeas prepared with herbs and peppers for a rich taste and colour, served on a Puri Bread.

Ghost Masedar Fry £6.95

Cocktail pieces of spiced grilled lamb, sauté fried with herbs and served on a Puri Bread.

Chicken Chaat £6.95

Cubes of chicken sauté with light spices, herbs in chopped tomatoes, ginger and served on Puri Bread.

Prawn Puri £7.95

Prawn cooked with herbs & light spices in creamy sauce and served on a Puri Bread.

TANDOORI STARTERS

Chicken Tikka Parsley £5.95

Boneless pieces of chicken breast marinated with crushed garlic, black pepper, fresh onion and coated with fresh parsley

Tandoori Jumbo Prawns Sizzler £9.95

Jumbo prawns marinated with fresh fenugreek, chick flour, carom seeds and mustard oil and barbecued on skewers

Tandoori Salmon Tikka Sizzler £7.95

Marinated chunks of salmon with carom seeds, hung curd and chick flour and charcoal grilled

Tandoori Chicken £5.50

Chicken marinated with yoghurt, special spices and barbecued in the Tandoor (On the Bone)

Chicken Tikka £6.45

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, green chilli and garam masala and cooked in the Tandoor

Murg Kali Mirch £6.45

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour.

Seekh Kebab £5.95

Tender minced lamb, seasoned with onions and herbs and barbecued on skewers

Lamb Chops £7.45

Lamb chops marinated with baby papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor

Shimla Paneer Tikka £5.95

Diced pieces of cottage cheese, peppers and onions marinated with ginger, garlic & chilli paste cooked on a slow heat in the clay oven

Tandoori Jeera Chicken Wings £5.95

Chicken wings marinated with a very light spices and touch of cream, ginger, garlic and cumin powder and cooked on a slow heat in the clay oven

Murg Sarson Tikka Sizzler £6.45

Boneless pieces of chicken marinated with freshly ground mustard seeds cooked in the tandoor

TANDOORI MAIN COURSE

Tandoori Mixed Grill £17.95

Tandoori Chicken, Tandoori King Prawn, Seekh Kebab, 2 pcs Tandoori Jeera Chicken Wings, 2 pcs Lamb Chop. (Served with Onion Kulcha Bread, Salad and choice of Curry Sauce)

Chicken Tikka Parsley £13.95

Boneless pieces of chicken breast marinated with crushed garlic, black pepper, fresh onion and coated with fresh parsley (Served with Naan Bread, Salad and choice of Curry sauce)

Tandoori Jumbo Prawns Sizzler £18.95

Jumbo Prawns marinated with fresh fenugreek, chick flour, carom seeds and mustard oil and barbecued on skewers. (Served with Salad and choice of Curry Sauce)

Tandoori Salmon Tikka Sizzler £15.95

Marinated chunks of salmon mildly spiced and cooked in the Tandoor (Served with Naan Bread, Salad and choice of Curry sauce)

Tandoori Chicken £12.95

Chicken marinated with yoghurt and special spices and barbecued in the Tandoor (On the Bone) (Served with Naan Bread, Salad and choice of Curry Sauce)

Chicken Tikka Sizzler £14.95

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, green chilli and garam masala and cooked in Tandoor.

(Served with Naan Bread, Salad and choice of Curry Sauce)

Murg Kali Mirch Sizzler £14.95

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour. (Served with Naan Bread, Salad and choice of Curry Sauce)

Murg Sarson Tikka Sizzler £14.95

Boneless pieces of chicken marinated with freshly ground mustard seeds cooked in the tandoor (Served with Naan Bread, Salad and choice of Curry Sauce)

Lamb Chops £17.95

Lamb chops marinated with baby papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor (Served with Naan Bread, Salad and choice of Curry Sauce)

CHICKEN DISHES

Murg Mirchi Wala £12.95

Chicken cooked in spicy paste of Green Chillies with tomato and brown onion base gravy.

Chicken Korma £12.95

Tender pieces of chicken simmered in a cream and nut paste with rich aroma of green cardamom and saffron.

Palak Murg £12.95

Chicken cooked with spinach ground onions, ginger, garlic and touch of tomato.

Chicken Vindaloo £12.95

Tender boneless chicken cooked in a hot chilli base sauce with potatoes.

Chicken Jalfrezi £12.95

Boneless chicken cooked with green peppers and onions in a tomato sauce.

Chicken Balti £12.95

Fresh chicken pieces cooked with our homemade fresh balti sauce.

Chicken Rogan Josh £12.95

Tender pieces of chicken cooked in clarified butter with browned onions, fresh ginger and a touch of garlic gently simmered in selected spices and herbs.

CHEF'S CHICKEN CREATIONS

Exquisite blend of herbs & spices to create unique chicken dishes exclusive from the Sultan's Palace

Butter Chicken £13.95

Tandoori grilled chicken simmered in a satini smooth tomato cream & butter sauce, Kasoori Methi and garnished with fresh Julian strip of ginger

Kozi Vertha Curry £13.95

Boneless Tender pieces of chicken cooked with freshly chopped fenugreek leaves with a touch of coconut cream, fennel and curry leaves with home made spices and herbs.

Chicken Tikka Masala £13.95

Barbecued boneless chicken Tikka cooked in oriental spices, tomatoes and a touch of cream

Chicken Madras £13.95

Boneless Tender pieces of chicken gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

South Indian Garlic Chicken £13.95

Chunks of tender chicken cooked in garlic and chilli sauce garnished with coriander and crispy red chilli and garlic flakes.

LAMB DISHES

Lamb Mirchi Wala £13.95

Lamb cooked in spicy paste of Green Chillies with tomato and brown onion base gravy.

Lamb Rogan Josh £13.95

Tender Lamb cooked in clarified butter with browned onions, fresh ginger and a touch of garlic and gently simmered in selected spices and yoghurt

Lamb Balti £13.95

Fresh lamb cooked with our homemade fresh balti sauce.

Palak Lamb £13.95

Lamb cooked with spinach ground onions, ginger, garlic and touch of tomato.

Achari Lamb £13.95

Lamb cooked in selected herbs & spices, ginger & garlic and Indian Pickle for its distinctive flavour

Lamb Korma £13.95

Tender pieces of lamb simmered in a cream and nut paste with rich aroma of green cardamom and saffron.

Keema Mattar £13.95

Minced lamb tossed with fresh green peas, coriander, ginger and home made spices.

Lamb Pasanda £13.95

Boneless tender pieces of lamb cooked in a creamy aromatic curry made with ground almonds and mildly flavoured with cardamoms, cinnamon and spices

CHEF'S LAMB CREATIONS

Unique lamb dishes created using an exquisite blend of herbs & spices exclusively from the Sultan's Palace

Handhi Gosht £14.95

Tender pieces of lamb cooked with finely chopped garlic and ginger and special blend of unique spices to create Mughlai Handhi Curry.

Rara Gosht Punjabi £14.95

Our chef has invented a new blend of herbs & spices to make a Masala Paste for a dish which combines Minced and Diced Lamb to give a true Punjabi Taste.

Lamb Hara Piyaz Masala £14.95

Cubes of lamb tossed with spring onions, garlic, ginger, crushed pepper corns and cooked with herbs and spices.

South Indian Garlic Lamb £14.95

Chunks of tender Lamb cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes.

Lamb Madras £14.95

Tender pieces of lamb gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

Leg of Lamb (flambé) £42.95

Whole Leg of Lamb marinated overnight with yoghurt and special Home Made spices and herbs and Flambe with Dark Navy Rum.

PRAWN DISHES

Tandoori King Prawn Masala £18.95

A fine combination of Barbecued King Prawns cooked in a mild creamy Masala Sauce with Fresh Kasoori Methi.

King Prawn Hara Piyaz Masala £15.95

King Prawns tossed with spring onions, garlic, ginger, crushed peppercorns cooked with herbs and spices.

King Prawn Jalfrezi £15.95

King Prawns cooked with chopped tomatoes, capsicum, onions and herbs

King Prawn Mirchi Wala £15.95

King Prawns cooked in spicy paste of Green Chillies with tomato and brown onion base gravy.

King Prawn Goan Curry £15.95

King Prawns cooked with coconut, fried onions and flavoured by fenugreek

South Indian Garlic King Prawn £15.95

King Prawns cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes.

SPECIAL THALI

Variety of Dishes Served with Rice and Naan

Non - Vegetarian Thali £21.95

Combination freshly made chefs choice assorted curries of Chicken, Lamb and Prawn prepared in different blends of herbs and spices to give a delicious assortment of flavours served with Tandoori Chicken starter and Pilau Rice & Naan Bread.

Vegetarian Thali £18.95

Purely Vegetarian Collection of Dishes, served with Salad, Vegetable Pakora Starter & Mixed Vegetable Yoghurt and Pilau Rice & Naan Bread.

VEGETARIAN DISHES

Aloo Mattar £7.95

New Potatoes cooked with fresh peas in a Medium curry

Vegetable Rogan Josh £7.95

Mixed Vegetables cooked in a Medium spices and Tomato & Onion gravy, garnished with a topping of Fresh Coriander and Ginger.

Karahi Paneer £8.95

Chunks of Paneer cooked in oriental spices and herbs with tomatoes and capsicum

Paneer Butter Masala £8.95

Tandoori Style home made cheese cooked with butter, Tomatoes and Cream.

Palak Paneer £8.95

Delicious combination of homemade cheese and spinach

Bhindi Masala £7.95

Fresh Okra fried and cooked with onions and a touch of garam masala.

Channa Kabuli £7.95

Chickpeas cooked in a special blend of spices

Daal Makhani £7.95

Black lentils with ginger and cream

Tadka Daal £7.95

Gently spiced lentils fried with garlic & red onions.

Mushroom Hara Pigaz £7.95

Fresh mushroom sautéed with fresh spring onions, garlic and ginger.

Bengan Bharatha £7.95

Baked aubergine mashed and cooked with tomatoes and onions

Saag Aloo £7.95

A popular dish of gently spiced spinach and potatoes

Aloo Jeera £7.95

Potatoes sauté with cumin seeds and tomatoes.

Aloo Gobi Masala £7.95

Cauliflower and potatoes cooked in medium spice

Bowl of Fresh Green Salad £2.95

Sweet Plain Lassi £2.50

Refreshing yoghurt drink sweet or salted

Mango Lassi £2.95

Refreshing yoghurt drink with mango

SIDE DISHES

All Vegetarian Dishes are available as a Side Order £5.95

1. Popodoms (portion of 2) £2.50

2. Spicy Popodoms (portion of 2) £2.50

Served with A variety of freshly homemade Mango Chutney, Mint Chutney, Mint Yoghurt, Lime Pickle and freshly Chopped Salad

Chips £2.95

BIRYANI DISHES (Served with Curry Sauce)

Chicken Biryani £14.95

Tender boneless pieces of chicken cooked with basmati rice flavoured with light spices (served with a choice of curry sauce or raita)

Lamb Biryani £14.95

Tender lamb cooked with basmati rice flavoured with light spices (served with a choice of curry sauce or raita)

King Prawn Biryani £15.95

King prawns cooked with basmati rice flavoured with light spices (served with a choice of curry sauce or raita)

Biryani Shakahari (v) £11.95

Fresh vegetables cooked with basmati rice flavoured with light spices (served with a choice of curry sauce or raita)

RICE DISHES

Boiled Rice (Basmati) £2.75

Pulao Rice £3.25

Specially cooked basmati rice with cumin seed, cardamon and bay leaves

Mushroom Pulao £3.95

Basmati rice cooked with mushrooms in a rich butter sauce

Vegetable Pulao £3.95

Basmati rice cooked with mixed veg in a rich butter sauce

Kashmiri Pulao £3.95

Basmati rice cooked with dry fruits and nuts

Keema Pulao £3.95

Basmati rice cooked with minced lamb

BREADS

Tandoori Roti £2.25

Wholemeal Bread freshly baked in the Tandoor.

Naan £3.50

Leavened Bread freshly baked in the Tandoor.

Keema Naan £3.95

Freshly baked Bread with minced Lamb.

Garlic Naan £3.75

Freshly baked Bread with fine chopped garlic.

Cheese and Garlic Naan £3.75

Freshly baked Bread with fine chopped garlic and grated cheese

Garlic and Chilli Naan £3.75

Freshly baked Bread with fine chopped garlic and fresh red chilli flakes.

Chilli and Cheese Naan £3.75

Freshly baked Bread stuffed with green chillies and grated cheese

Peshwari Naan £3.75

Freshly baked Bread with Nuts and Cherry.

Paratha £2.75

Flaky Butter layered Bread.

Aloo Paratha £3.50

Freshly baked Bread with stuffing of potatoes.

Onion Kulcha £3.75

Freshly baked Bread stuffed with spicy onions.