



A' LA CARTE
MENU



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

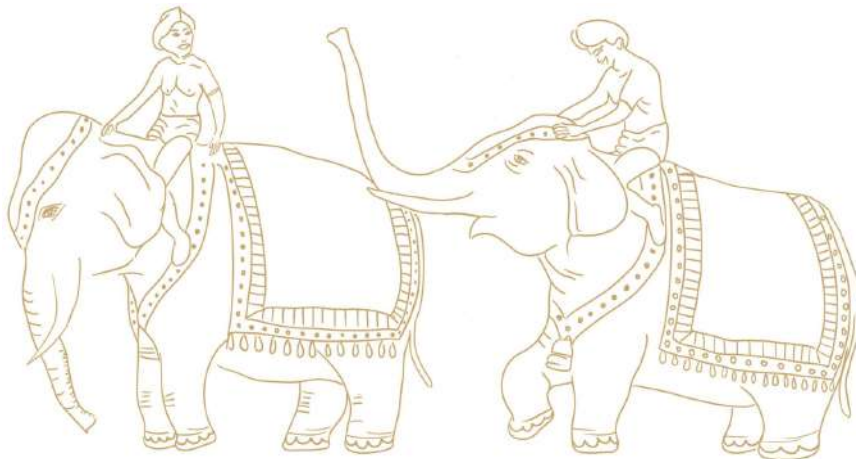
Discover two specialities of the Sultan's Palace:
Tandoori and Mughlai cooking, both originating from
the north west frontier territory.

In tandoori cooking, meat is marinated 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.

Selective palettes appreciate the Mughlai difference - eyes light up, tongues caress the lips and a knowing nod accompanies each mouthful. Unique combinations of roasted spices so that every mouthful is perfect.

For every dish we create, we will only offer it to you only when we are entirely satisfied.

www.sultans-palace.co.uk



STARTERS

Poppadom GF Ve £0.80

Spicy Poppadom GF Ve £0.85

Chutney Tray GF V £2.50

An array of homemade chutneys: Mango, Mint Coriander, Mint Yoghurt & Onion Relish

Chips GF Ve £2.95

Masala Chips GF Ve £4.95

Chips sautéed in a special masala sauce

Tandoori Mix Starter (For 2) GF £12.95

Combination of the four most popular starters: 2 Tandoori Chicken Wings, 2 Lamb Chops, 2 Seekh Kebabs and 2 pieces of Chicken Black Pepper

Veg Mix Starter (For 2) V £10.95

Combination of: 2 Vegetable Samosas, 2 Onion Bhajis, 3 Tandoori Mushrooms and 2 pieces of Shimla Paneer Tikka

Onion Bhaji GF Ve £5.45

Spiced onion fritters coated in gram flour

Vegetable Samosa Ve £5.95

Vegetables filled in crispy patties

Keema Mattar Samosa £6.45

Minced lamb and peas filled in crispy patties

Butterfly King Prawns £6.95

Specially coated king prawns, deep-fried, served with a homemade chilli and garlic dip

Chicken Lollipop £5.95

Succulent slow fried chicken marinated in a perfect blend of chef's special spicy sauce

Chilli Paneer GF V £6.45

Indian cottage cheese cooked in a spicy sauce along with mixed peppers and onions

Vegetable Manchurian Ve £6.45

Class of Indo-Chinese dish. Vegetable koftas, sautéed into a sauce that explodes with hot, sweet, sour and salty flavours

Chicken Manchurian £6.95

Class of Indo-Chinese dish. Chicken koftas, sautéed into a sauce that explodes with hot, sweet, sour and salty flavours

Aloo Papri Chaat V £5.95

Crispy savouries topped with spiced chickpeas, potatoes, yoghurt & tamarind sauce (Served cold)

Fish Amritsari £5.95

White Fillet coated with plain and cornflour batter and lightly spiced with Indian spices

PURI BREAD STARTERS

Served on a Puri Bread (Deep-fried puffy bread made with unleavened dough)

Chicken Tikka Chaat £7.45

Chicken Tikka cubes sautéed in light spices, herbs, tomatoes, and spring onion

Lamb Fry £7.45

Cocktail pieces of spiced grilled lamb, sautéed with herbs

Prawn Puri £7.95

King Prawns cooked with herbs & light spices in a masala sauce

Channa Char Rangi Ve £5.95

Chickpeas prepared with herbs and peppers for a rich taste and colour

GF = Gluten Free **V = Vegetarian** **Ve = Vegan** **N = Nuts** 🌶️ = Spice Level
CV = Can be made Vegan

100% Gluten free cannot be guaranteed. We can not guarantee non cross contamination of dishes. All dishes may contain nut traces. If you have a food allergy or a special dietary requirement please inform your server.

TANDOORI STARTERS (GF)

Chicken Tikka **£6.95**

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

Tandoori Chicken **£5.95**

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

Chicken Black Pepper **£6.95**

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

Tandoori Chicken Wings **£6.45**

Wings marinated with light spices and touch of yoghurt, ginger, garlic and cumin powder and cooked on a slow heat in a clay oven

Shimla Paneer Tikka **£5.95**

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

Tandoori Mushroom **£5.95**

Perfect appetizer made by marinating mushrooms with spices, herbs and yoghurt

Lamb Chops **£7.95**

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

Seekh Kebab **£6.45**

Tender minced lamb, seasoned with herbs and spices, barbecued on skewers in the Tandoor

Cheese Seekh Kebab **£6.95**

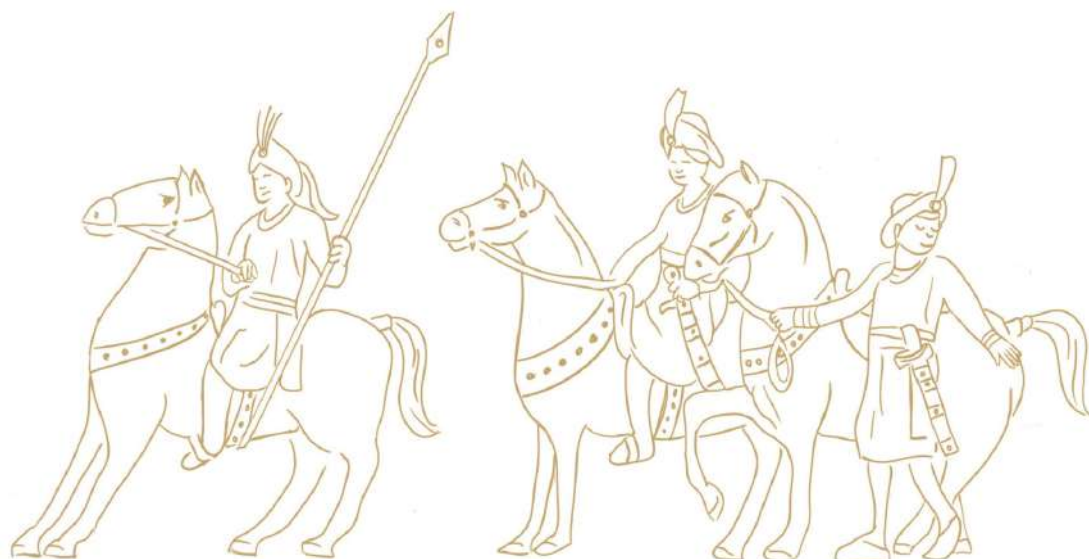
Tender minced lamb, mixed with Cheddar cheese, seasoned with herbs and spices, barbecued on skewers in the Tandoor

Salmon Tikka Sizzler **£7.95**

Marinated chunk of Salmon with carom seeds, yoghurt, herbs and spices and barbecued in the Tandoor

Jumbo Prawns Sizzler **£10.45**

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



MAIN COURSES

TANDOORI

Served with Pulao Rice or Plain Naan and a Choice of Curry Sauce:

• Tikka Masala 🍛 • Rogan Josh 🍛🍛 • Madras Sauce 🍛🍛

Tandoori Mixed Grill **£20.95**

Tandoori Chicken, Tandoori Jumbo Prawn, Seekh Kebab, 2 pieces Tandoori Chicken Wings and 2 pieces of Lamb Chops

Chicken Tikka Sizzler **£15.95**

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

Tandoori Chicken **£14.95**

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

Chicken Black Pepper Sizzler **£15.45**

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

Lamb Chops **£18.45**

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

Jumbo Prawns Sizzler **£19.95**

Jumbo Prawns marinated with mustard oil, yoghurt, carom seeds, touch of fenugreek and then barbecued on skewers.

Salmon Tikka Sizzler **£17.45**

Marinated chunks of Salmon with carom seeds, yoghurt, herbs and spices and barbecued in the Tandoor

SEAFOOD DISHES

Tandoori Jumbo Prawn Masala **GF N** 🍛 **£19.45**

A fine combination of barbecued Jumbo Prawns cooked in a mild creamy masala sauce with fresh kasoori methi

King Prawn Hara Piyaz Masala **GF N** 🍛🍛 **£16.45**

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

King Prawn Mirchi Wala **GF** 🍛🍛🍛 **£16.45**

King Prawns cooked in spicy paste of green chillies with tomato and brown onion base gravy

South Indian Garlic King Prawn **GF** 🍛🍛🍛 **£16.45**

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

King Prawn Jalfrezi **GF** 🍛🍛 **£16.45**

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

King Prawn Goan Curry **GF** 🍛 **£16.45**

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

Fish Bhuna 🍛🍛 **£14.95**

White fish cooked with tomatoes, green coriander, diced capsicums, and flavoured with our blend of spices

— CHEF'S CHICKEN CREATIONS (GF) —

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

Butter Chicken) N £13.45

Our house favourite of tandoori grilled chicken tikkas, simmered in a satin smooth tomato & butter sauce, flavoured with cream and a hint of fenugreek

South Indian Garlic Chicken))) £13.45

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

Kozi Vertha Curry) £13.45

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

Chicken Curry On The Bone))) £13.45

A home style speciality of chicken curry cooked in traditional flavour.

— CHICKEN DISHES (GF) —

Chicken Tikka Masala) N £12.95

Barbecued boneless chicken tikka cooked in our blend of spices, tomatoes and a touch of cream

Chicken Korma) N £12.95

Tender pieces of chicken simmered in a cream and nutty paste with rich aroma of green cardamom and other spices

Chicken Jalfrezi))) £12.45

Boneless chicken cooked with green peppers and onions in tomato sauce

Chicken Dhansak))) £12.45

A delicious, hearty dish made with tender chicken, cooked in spiced lentils

Chicken Karahi))) £12.45

Fresh chicken cooked in our blend of spices with tomatoes and capsicums

Saag Chicken))) £12.45

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

Chicken Rogan Josh))) £12.45

Tender pieces of chicken cooked in clarified butter with brown onions, fresh ginger and garlic, gently simmered in spices and herbs

Chicken Madras))) £12.45

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

Chicken Vindaloo))) £12.45

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

Chicken Bhuna))) £12.45

Boneless pieces of chicken cooked with spices, green coriander and diced capsicums

Chicken Balti))) £12.45

Fresh chicken pieces cooked with our homemade fresh balti sauce

Chicken Dopiazza))) £12.45

Cubes of chicken tossed with onions, garlic, ginger and cooked with herbs and spices

CHEF'S LAMB CREATIONS (GF)

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

Handhi Lamb)) N £14.45

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

Achari Chicken & Lamb))) £14.45

Combination of Chicken and Lamb cubes cooked in selected fresh herbs and spices, ginger and garlic, and Indian mixed pickle for its distinctive flavour

South Indian Garlic Lamb))) £14.45

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

Rara Lamb Punjabi)) £14.45

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 DISHES (GF)

Lamb Rogan Josh)) £13.95

Tender pieces of lamb cooked in clarified butter with brown onions, fresh ginger and garlic, gently simmered in herbs and spices

Lamb Bhuna)) £13.95

Boneless pieces of lamb cooked with spices, green coriander and diced capsicums

Lamb Karahi)) £13.95

Fresh lamb cooked in our blend of spices with tomatoes and capsicums

Lamb Korma) N £13.95

Tender pieces of lamb simmered in a cream and nutty paste with rich aroma of green cardamom and other spices

Lamb Pasanda) N £13.95

Cubes of lamb cooked in a creamy aromatic curry made with almonds and mildly flavoured in cardamom, cinnamon and spices

Lamb Dhansak)) £13.95

A delicious, hearty dish made with cubes of lamb, cooked in spiced lentils

Lamb Madras))) £13.95

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

Lamb Vindaloo))) £13.95

Tender boneless lamb cooked in a hot chilli base sauce with potatoes

Lamb Dopiaza)) £13.95

Cubes of lamb tossed with onions, garlic, ginger and cooked with herbs and spices

Lamb Balti)) £13.95

Fresh lamb cooked with our home-made fresh balti sauce

Saag Lamb)) £13.95

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

Lamb Hara Piyaz Masala)) N £13.95

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

SPECIAL THALI

Authentic meal comprising a selection of different dishes.
Served in small bowls on a round tray.

• Available on Tuesday and Wednesday only •

Non - Vegetarian Thali)) £21.95

Chef's choice of Chicken, Lamb and Lentils served with Poppadom, Chicken Starter, Pulao Rice, Tandoori Roti, and a Dessert

Vegetarian/Vegan Thali)) £19.95

Purely Vegetarian Collection of Dishes, served with Poppadom, Vegetable Starter, Pulao Rice, Tandoori Roti, and a Dessert

VEGETARIAN DISHES (GF)

Dishes labelled (S) are available as a Side Dish for £6.95

Daal Makhani (S)) £10.95

Classic Indian dish made with black lentils, butter and cream simmered on low heat

Saag Aloo (S) cv)) £10.95

A popular dish of gently spiced spinach and potatoes

Vegetable Rogan Josh cv)) £10.95

Mixed Vegetables and paneer cooked in a medium spices and tomato and onion gravy

Paneer Butter Masala) N £11.95

Tandoori style Indian cottage cheese cooked with butter, tomatoes and cream

Mattar Paneer)) £11.95

Cottage cheese & peas cooked in a tomato based sauce, spiced with garam masala

Saag Paneer)) £11.95

Delicious combination of cottage cheese and spinach

Karahi Paneer)) £11.95

Indian cottage cheese cooked in blend of spices & herbs with tomatoes and capsicum

VEGAN DISHES

Bombay Aloo (S))) £9.95

Potatoes tossed with chillies, tomatoes, fresh coriander, tempered with onion seeds - from the kitchens of Mumbai

Tadka Daal)) £8.45

Gently spiced lentils fried with garlic and red onions

Vegetable Jalfrezi)) £10.95

Vegetables cooked with green peppers and onions in tomato sauce

Aloo Gobi Masala)) £10.45

Cauliflower and Potatoes cooked in medium spice

Bhindi Bhaji)) £10.95

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

Channa Masala)) £10.45

Chickpeas cooked in a special blend of spices

Jack Fruit Masala)) £10.95

Jack fruit cooked with chopped garlic, onions and chillies, in a masala sauce

BIRYANI DISHES (GF)

Our Biryani is a Sumptuous Royal dish layered with Basmati Rice and tender Meat or Veg, flavored with an explosion of Spices.

Served with freshly made Raita or a Choice of our Special Curry Sauce:

- Tikka Masala)
- Rogan Josh))
- Madras Sauce)))

Chicken Biryani)) £15.45

Tender boneless pieces of chicken cooked with basmati rice flavoured with light spices.

Lamb Biryani)) £15.95

Tender lamb cooked with basmati rice flavoured with light spices.

Mixed Biryani)) £15.95

Tender lamb and chicken cooked with basmati rice flavoured with light spices.

King Prawn Biryani)) £16.95

King prawns cooked with basmati rice flavoured with light spices.

Biryani Shakahari cv)) £13.95

Fresh vegetables and paneer cooked with basmati rice flavoured with light spices.

Plain Biryani cv)) £13.95

Basmati rice flavoured with light spices with no vegetables or meat.

RICE DISHES (GF)

Boiled Basmati Rice **Ve** £3.45

Pulao Rice **Ve** £3.95

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

Onion Pulao **Ve** £4.95

Basmati rice cooked with sautéed onions

Mushroom Pulao **Ve** £4.95

Basmati rice cooked with mushrooms

Kashmiri Pulao **Ve N** £5.45

Basmati rice cooked with dry fruits and nuts

Keema Pulao £5.45

Basmati rice cooked with minced lamb

Egg Pulao £5.45

Basmati Rice cooked with seared eggs and aromatic spices

BREADS

Tandoori Roti **cv** £2.75

Wholemeal bread freshly baked in the Tandoor

Butter Naan **v** £3.45

Leavened bread freshly baked in the Tandoor

Garlic Naan **v** £3.95

Freshly baked bread in the Tandoor with finely chopped garlic

Peshwari Naan **v N** £4.45

Freshly baked bread with nuts and cherries

Create Your Own Naan **v** £4.45

Choose any 2 toppings from the following:
Chilli, Cheese or Garlic

Keema Naan £4.45

Freshly baked bread with minced Lamb

Onion Kulcha **v** £4.45

Freshly baked bread stuffed with spicy onions

Paratha **v** £3.95

Flaky butter layered Bread

ACCOMPANIMENT

Cucumber & Mint Raita **v** £2.45

Salad **Ve** £2.45

Chutney **cv** £0.75

Onions & Green Chillies **Ve** £1.00

Mixed Pickle **Ve** £1.00

Yoghurt **v** £1.95



BANQUETS

BANQUET A

**£23.95 per person
(min. 2 person)**

Poppadoms with Chutney Tray

Starters

Chicken Tikka, Seekh Kebab
and Onion Bhaji

Mains

Lamb Rogan Josh, Chicken Jalfrezi,
Bombay Aloo, Pulao Rice and a
Plain or Garlic naan

Dessert

Vanilla Ice Cream or Gulab Jamun

BANQUET B

**£25.45 per person
(min. 2 person)**

Poppadoms with Chutney Tray

Starters

Chicken Black Pepper, Lamb Chop,
Tandoori Chicken Wing and Veg Samosa

Mains

South Indian Garlic Lamb,
Chicken Tikka Masala, Saag Aloo,
Pulao Rice and a Plain or Garlic naan

Dessert

Vanilla Ice Cream or Gulab Jamun

BANQUET C

**£26.95 per person
(min. 4 person)**

Poppadoms with Chutney Tray

Starters

Tandoori King Prawns, Chicken Black Pepper,
Tandoori Chicken Wing, Lamb Chop and
Onion Bhaji

Mains

Chicken Tikka Masala, Lamb Rogan Josh,
King Prawn Jalfrezi,
Daal Makhani, Bombay Aloo
Pulao Rice and a Plain or Garlic naan

Dessert

Vanilla Ice Cream or Gulab Jamun

VEGETARIAN BANQUET

**£21.95 per person
(min. 2 person)**

Poppadoms with Chutney Tray

Starters

Paneer Tikka, Veg Samosa and
Onion Bhaji

Mains

Vegetable Jalfrezi, Paneer Butter Masala,
Tadka Daal,
Pulao Rice and a Plain or Garlic Naan

Dessert

Vanilla Ice cream or Gulab Jamun