



A' LA CARTE  
MENU



## Where the delights of the East meet the West

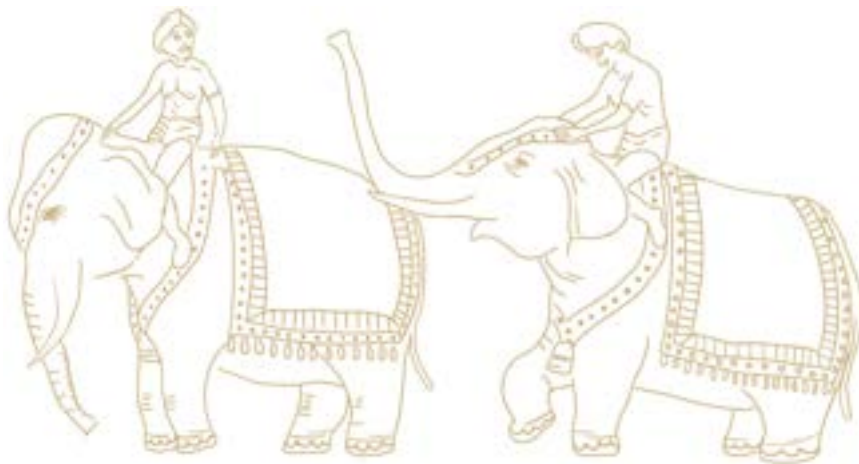
Discover two specialities of the Sultan's Palace:  
Tandoori and Mughlai cooking, both originating from  
the north west frontier territory.

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](http://www.sultans-palace.co.uk)**



# STARTERS

**Poppadom** GF Ve £0.85

**Spicy Poppadom** GF Ve £0.90

**Chutney Tray** GF V £2.75

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

## Sharing Platters (For 2)

**Tandoori Mix Starter** GF £14.45

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

**Sultan Mix Starter** £12.95

Combination of: 2 Vegetable Samosas, 2 Onion Bhajis, 2 Chicken Lollipops and 2 pieces of Butterfly Prawns

**Veg Mix Starter** v £12.45

Combination of: 2 Vegetable Samosas, 2 Onion Bhajis, 2 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** £7.45

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

**Chilli Paneer** GF V £6.45

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

**Fish Amritsari** £5.95

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

**Chicken Chaat Puri** £7.45

Chicken Tikka cubes sautéed in light spices, herbs, tomatoes, and spring onion. Served on a Puri Bread.

**Prawn Puri** £7.95

King Prawns cooked with herbs & light spices in a masala sauce. Served on a Puri Bread

## STREET FOOD

Experience the tastes of India's streets with our delightful Street Food.

**Aloo Papri Chaat** v £5.95

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

**Samosa Chaat** v £6.45

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

**Chicken Lollipop** £6.45

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

**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

**V** = Vegetarian    **Ve** = Vegan    **CV** = Can be Vegan    **N** = Nuts    **GF** = Gluten Free

🌶️ = Mild

🌶️🌶️ = Medium

🌶️🌶️🌶️ = Hot

🌶️🌶️🌶️🌶️ = Very Hot

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** **£7.45**

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 appetiser 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** **£6.95**

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

### **Cheese Seekh Kebab** **£7.45**

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

### **Salmon Tikka Sizzler** **£7.95**

Fillet of salmon marinated 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 or Boiled Rice 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**

Fillet of salmon marinated 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** 🍛🍛 **£16.95**

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

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

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

### South Indian Garlic King Prawn **GF** 🍛🍛🍛 **£16.95**

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

### 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 £13.95**

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 ))) £13.95**

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

### **Sultan Chicken Lababdar ))) N £13.45**

Chicken Tikka cooked in a rich tomato & butter based gravy with sautéed capsicum and onions, infused with aromatic spices.

## — CHICKEN DISHES (GF) —

### **Chicken Tikka Masala ) N £13.45**

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 Balti )) £12.45**

Fresh chicken pieces cooked with our homemade fresh balti sauce

### **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 )) £12.95**

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 Dhansak )) £12.45**

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

### **Chicken Curry On The Bone )) £12.45**

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

## 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 ))) £14.95

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 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 Jalfrezi )) £13.95

Tender pieces of lamb cooked with green peppers and onions in tomato sauce

### 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 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

## VEGETARIAN DISHES (GF)

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

### Daal Makhani (S) ʃ £10.95

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

### Saag Aloo (S) cv ʃ £10.95

A popular dish of gently spiced spinach and potatoes

### Vegetable RoganJosh cv ʃ £10.95

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

### Paneer Butter Masala ʃ N £11.95

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

### Saag Paneer ʃ £11.95

Delicious combination of cottage cheese and spinach

### Karahi Paneer ʃ £11.95

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

### Paneer Jalfrezi ʃ £11.95

Indian cottage cheese cooked with green peppers and onions in tomato sauce

## VEGAN DISHES

### Bombay Aloo (S) ʃ £9.95

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

### Tadka Daal ʃ £8.95

Gently spiced lentils fried with garlic and red onions

### Vegetable Jalfrezi ʃ £10.95

Vegetables cooked with green peppers and onions in tomato sauce

### Aloo Gobi Masala ʃ £10.45

Cauliflower and Potatoes cooked in medium spice

### Channa Masala ʃ £10.45

Chickpeas cooked in a special blend of spices

### Jack Fruit Masala ʃ £10.95

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

## BIRYANI DISHES (GF)

Fluffy Basmati Rice layered with tender Meat or Veg, flavoured with the most authentic Indian spices & herbs

Served with freshly made Raita.

### Chicken Biryani ʃ £15.45

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

### Lamb Biryani ʃ £15.95

Tender lamb cooked with basmati rice flavoured with light spices.

### Mixed Biryani ʃ £15.95

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

### King Prawn Biryani ʃ £16.95

King prawns cooked with basmati rice flavoured with light spices.

### Biryani Shakahari cv ʃ £13.95

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

### Plain Biryani cv ʃ £13.95

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



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## RICE DISHES (GF)

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**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

**Egg Pulao** **£5.95**

Basmati Rice cooked with seared eggs and aromatic spices

**Keema Pulao** **£6.45**

Basmati rice cooked with minced lamb

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## BREADS

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**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

**Create Your Own Naan** v **£4.95**

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

**Peshwari Naan** v N **£4.95**

Freshly baked bread with nuts and cherries

**Keema Naan** **£4.95**

Freshly baked bread with minced Lamb

**Lachha Paratha** v **£4.45**

Flaky butter layered Bread

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## ACCOMPANIMENT

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**Cucumber & Mint Raita** v **£1.95**

**Salad** Ve **£2.45**

**Chutney** cv **£0.75**

**Onions & Green Chillies** Ve **£1.00**

**Mixed Pickle** Ve **£1.00**

**Yoghurt** v **£1.45**



# 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 Tikka Masala,  
Bombay Aloo, Pulao Rice and a  
Plain or Garlic naan

### Dessert

Vanilla Ice Cream or Gulab Jamun

## BANQUET B

£25.95 per person  
(min. 4 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, King Prawn Jalfrezi,  
Tadka Daal, Bombay 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

Lamb Chops, Chicken Black Pepper,  
Butterfly Prawns, Onion Bhaji and  
Tandoori Chicken Wing

### Mains

Butter Chicken, Lamb Rogan Josh,  
South Indian Garlic King Prawn,  
Daal Makhani, Bombay Aloo  
Pulao Rice and a Plain or Garlic naan

### Dessert

Vanilla Ice Cream or Gulab Jamun

## VEGETARIAN BANQUET

£22.45 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