



## 'Party' Menu 1

Enjoy the Tarana experience

### Starter

### Spiced Papadum, Plain Papadum & Chutney

### Main

Please choose one of the following main for individual or all the dishes will be served to table individually, for everyone to share

#### **Chicken Korma - Very Mild & Creamy**

Traditionally mild but rich in texture, it is prepared by mixing coconut, fresh cream and blended with nuts, which are then fragrantly spiced with aromatic spices to produce its distinctive mild creamy flavour.

#### **Lamb Dhansak - Fairly Hot**

Lamb cooked with sliced onions, lentils, lemon juice & chilli, resulting in an exotic sweet, sour & hot Partnership

#### **Chicken Bhuna - Medium Strength**

Sliced onions, green peppers, fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture .

#### **Vegetable Curry - Medium Strength**

Mixed vegetable blend with special spices that transforms vegetable into a special curry.

### Side

**Bombay Aloo**

**Pilau Rice**

**Naan**

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**£25.99 Per Head**

If you would like additional servings of any of these wonderful dishes, please let us know and we will gladly bring them to you at no additional charge.

*Award Winning Indian Restaurant*  
**tarana**   
turners hill **'Party' Menu 2**

Enjoy the Tarana experience

**Starter**

**Plain Papadum, Spiced Papadum & Chutney**

**APPETISERS**

all served, as a platter.

**Tarana mixed starter**

**Samosa, Piazi, Chicken Tikka, Sheek Kebab.** Served with green salad & mint yoghurt sauce.

**Main**

Please choose one of the following main for individual or all the dishes will be served to table individually, for everyone to share

**Chicken Village - Fairly Hot**

**Chef's 2002 award winning dish** cooked with chicken tikka, mince lamb, onions, green chilli, ginger, garlic, coriander & herbs

**Chicken Tikka Masala - Mild**

chicken tikka cooked in special flavoured sauce with almond, coconut, and fresh spice & cream.

**Lamb Rogan Josh - Medium Strength**

Traditional north indian dish that is spicy but not too hot. Lamb pan-fried in an aromatic spice blend and then served with fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture garnished with coriander.

**Tiger Prawn Bhuna - Medium Strength**

sliced onions, green peppers, fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture.

**Side vegetable**

**Bombay Aloo**

**Dall Saag**

Lentils & Spinach

**Vegetable Curry - Medium Strength**

Mixed vegetable blend with special spices that transforms vegetable into a special curry.

**Served with**

**Pilau Rice**

**Mushroom Rice**

**Naan**

**Garlic Naan**

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£36.99 Per Head

If you would like additional servings of any of these wonderful dishes, please let us know and we will gladly bring them to you at no additional charge.

*Award Winning Indian Restaurant*  
**tarana**   
turners hill **'Party' Menu 3**

**Starter**

**Spiced Papadum, Plain Papadum & Chutney**

**APPETISERS**

all served, as a platter.

**Tarana mixed starter**

**Samosa, Piazzi, Chicken Tikka, Sheek Kebab.** Served with green salad & mint yoghurt sauce.

**Main**

Please choose one of the following main for individual or all the dishes will be served to table individually, for everyone to share

**Chicken Tikka Masala - Mild**

chicken tikka cooked in special flavoured sauce with almond, coconut, and fresh spice & cream.

**Naga chicken - Fairly Hot**

**tarana Chef Special,** chicken tikka, onions, coriander & marinated Naga chilli (special green Chilli)

**Lamb Bhuna - Medium Strength**

sliced onions, green peppers, fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture.

**Vegetable Balti - Medium Strength**

sliced onions, green peppers, herbs & spices blended into a rich chicken curry with our special past.

**Tiger Prawn Dhansak - Fairly hot**

Prawns cooked with sliced onions, lentils, lemon juice & chilli, resulting in an exotic sweet, sour & hot Partnership

**Side vegetable**

**Saag Aloo**

Spinach & potato

**Tarka Dall**

Lentils with garlic

**Vegetable Curry - Medium Strength**

Mixed vegetable blend with special spices that transforms vegetable into a special curry.

**Sundries**

**Pilau Rice**

**Mushroom Rice**

**Tandoori Bread**

**Naan**

**Garlic Naan**

**Desserts**

**Vanilla ice-cream or Coffee, Tea**

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**£39.99 Per Head**

If you would like additional servings of any of these wonderful dishes, please let us know and we will gladly bring them to you at no additional charge.