



HALL GARTH

HOTEL & COUNTRY CLUB

INDIAN SPECIAL MENU

STARTERS

Tamatar Dhaniya Ka Sorba (VG) (GF)
(Slow cooked tomato broth with fresh coriander)

Kachumbar salad (VG) (GF)
(Cucumber, onion & tomato seasoned with lime & fine chopped coriander)

Potato & Pineapple Chat (VG) (GF)
(Tossed with Indian spice dressing)

Dal Tadka (GF) (V) (VG on request)
(Homestyle lentil curry infused with cumin & asafoetida)

MAINS

Matar Paneer (V)
(Paneer cheese & peas simmered in aromatic creamy tomato curry)

Mix Vegetable Makhani (V)
(Rich butter,cashew,onion,tomato and cream based gravy along with mixed vegetable.)

Aloo do Pyaza (GF) (V) (VG on request)
(Potato & onion simmered in rich onion tomato masala)

Prawn Paal curry (GF)
(Prawn cooked in turmeric enriched tempered coconut milk)

Keema matar Masala (GF)
(Slow cook Ground Beef with onion, Tomato,Peas simmered in aromatic Spices)
Lamb kadai (GF)
(slow cooking lamb pieces with tomatoes, onion, garlic and garam masala)

Tandoori Chicken Tikka Masala (GF) (N)
(Tandoor spiced chicken in aromatic rich tomato & cashew nut spiced curry)

Butter Chicken (GF)
(Chicken simmered in an aromatic mild curry sauce with dried fenugreek)

SIDES

Jeera Rice (GF) (V)(VG)
Steamed Rice (GF) (VG) (V)
Chapati (V)
Paratha (V)
Poppadom & Pickles(V)

** Please note that 10% service charge will be added to all full-service menu items*

*** Please inform a member of staff if you have any allergies*