

QISMAT

3 COURSE FESTIVE LUNCH

STARTERS

Vegetable Pakora, Mushroom Pakora, Aloo Tikka, Chicken Pakora, Mix Pakora (Chicken Pakora, Veg Pakora & Mushroom Pakora).



MAINS

MILD

CHANDANI:

Succulent pieces of meat cooked in luxurious sauce with fresh cream, honey and coconut.

CHASNI - Cooked in a sweet and sour sauce.

MOHANWALA - Cooked with ginger and garlic, masala sauce, cheese, cream and coriander.

MEDIUM

TIKKA MASALA

Cooked in a medium strength sauce with green peppers, onions, ginger and garlic.

CHICKEN TIKKA

Chicken pieces off the bone, marinated in herbs and spices and cooked in tandoor, served with salad and rice.

GARLIC - Cooked with fresh garlic and coriander.

BHOONA - A popular dish, cooked with green chillies, tomatoes and coriander.

MAHRANI

Fried onion, green chillies and a touch of sweet and sour sauce, with pineapple and coriander.

MEDIUM/HOT

MANCHOORIAN - Cooked in hot sweet and sour sauce

FAISLABADI - Cooked using spring onions, red peppers, fresh garlic, green chillies and chilli sauce.

JALHARI

Qismat exclusive speciality, this dish is prepared with the chef's own selection of herbs and spices creating a unique recipe.

BUTTER MASALA

Lightly buttered dish with fresh tomatoes, green chillies and cool yoghurt.

DISH OF THE DAY

Please ask a member of staff.



DESSERTS

Tea or Coffee or Gulab Jaman with Vanilla Ice Cream (Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup) or Jalebi (made by frying batter into spiral shapes which are then coated with syrup) or Gateau

VEGETARIAN £16.95 / CHICKEN £18.95 / LAMB £21.95 OR KING PRAWN £25.95

Each meal is served with rice or chips or nan or 2 chapati.

All dishes can be served mild or madras at £1 extra.

Other curry options also available please ask for more information.

Allergies: Some items may contain traces of nuts. Gluten free curries available. Please ask for more information.

QISMAT

FESTIVE MINI BUFFET £39.95 (MINIMUM OF 10 PEOPLE)

APPETIZERS

Poppadoms with Mixed Pickle Tray.



STARTERS

Chicken Pakora, Vegetable Pakora, Aloo Tikka, Onion Bhaji, Chicken Tikka, Mushroom Pakora



MAIN COURSES

3 CURRIES OF YOUR CHOICE

(Mild, Medium, Hot) each served with Rice or Chips plus a mixture of Nan's



DESSERTS

Vanilla Ice Cream, Gateau, Orange Sorbet, Hot Gulab Jamon with Ice Cream,
Vanilla Ice Cream with Lychees, Pistacio Kulfi and Coffee or Tea.



VEGETARIAN FESTIVE £32.95



KIDS LUNCH £8.95

MAIN COURSE

Mughlai Korma: In a rich creamy sauce. (Mild)

Chandani: Cooked in a luxurious sauce prepared with fresh cream, honey and coconut,
forming a mild but beautifully fragrant dish. (Mild)

Chasni: Sweet and sour creamy sauce. (Mild)

Tikka Masala:

Cooked in a medium strength sauce, with green peppers, onions, ginger and garlic. (Medium, served with rice)





Chicken Tikka:

Chicken pieces off the bone, marinated in herbs and spices and cooked in the tandoor. (Served with rice, salad and sauce) (Medium)

Chicken Nuggets and Chips or Fish Fingers and Chips.

DESSERTS

Vanilla Ice Cream or Gateau.

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